

Title	Demonstrate and apply knowledge of meat extract production in a meat processing operation		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to: demonstrate knowledge of meat extracts production and products; prepare products and equipment for extraction processes; and operate meat extraction equipment, in a meat processing operation.
----------------	--

Classification	Meat Processing > Meat Manufacturing
-----------------------	--------------------------------------

Available grade	Achieved
------------------------	----------

Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Health and Safety at Work Act 2015;
 - Animal Products Act 1999;
 - and any subsequent amendments.

- 2 Resource documents include but are not limited to – *Industry Standard 3/Industry Agreed Standard 3 (IS3/IAS3) – Hygiene and Sanitation; Industry Standard 6/Industry Agreed Standard 6 (IS6/IAS6) – Processing of Edible Product*, available from the Ministry for Primary Industries at <http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/index.htm>.

- 3 Definitions

Company specifications – specifications set by the company may include but is not limited to process, quantity, time, temperature, records.

Customer specifications – product specifications set by clients relating to cuts, weights, presentation, and packaging.

Manufacturer’s specifications – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

Meat extracts include but are not limited to – soup stocks, meat powders.

Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

Product specification – the specific information and attributes required for the standardised production of a particular food product.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of meat extracts production and products in a meat processing operation.

Performance criteria

- 1.1 Describe raw products received for meat extract production in terms of their types, amounts, and sources in accordance with customer and company specifications.
- 1.2 Describe handling and storage methods for the type of raw product received in accordance with organisational requirements.
- 1.3 Describe processing steps and methods for the type of product produced in accordance with product specifications.
- 1.4 Describe types of end-product produced in terms of their uses in accordance with company specifications.
- 1.5 Identify the organisation's main markets for the end-product in accordance with customer, company and product specifications.
- 1.6 Describe meat extraction machines in terms of their functions in the meat extract process in accordance with organisational requirements and manufacturer's specifications.
- 1.7 Describe any special monitoring and maintenance requirements of individual machines in terms of organisational and manufacturer's specifications.
- 1.8 Describe procedures for handling any machine malfunctions and breakdowns in terms of organisational and manufacturer's specifications.

Outcome 2

Prepare products and equipment for extraction processes in a meat processing operation.

Performance criteria

- 2.1 Receive, prepare and load raw products into cooking vessels in accordance with production schedules and company specifications.
- 2.2 Prepare cooking vessels, decanters, separators, evaporators, pumps, and valves for start-up operations in accordance with organisational requirements.
- 2.3 Start, operate and monitor product preparation and cooking equipment in accordance with organisational and manufacturer's specifications.

2.4 Cook raw products to company specifications.

Range specifications include but are not limited to – process, quantity, time, temperature, recording.

Outcome 3

Operate meat extraction equipment in a meat processing operation.

Performance criteria

3.1 Decant liquids from solids in accordance with company specifications.

3.2 Send solids for further processing in accordance with organisational requirements.

3.3 Treat, defat, clarify, and concentrate liquids in accordance with company specifications.

Range includes but is not limited to – process, additives, temperature, time, solids content.

3.4 Start, operate and monitor processing equipment and machinery in accordance with organisational and manufacturer's specifications.

3.5 Test extract concentration in accordance with company specifications.

3.6 Take and record samples for laboratory analysis in accordance with company and customer specifications and legislative requirements.

Replacement information	This unit standard replaced unit standard 3119, unit standard 3120, unit standard 3121 and unit standard 3122.
--------------------------------	--

Planned review date	31 December 2024
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 January 2015	31 December 2021
Review	2	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference	0033
--	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.