Title	**Apply sampling techniques in a meat processing operation**		
Level	**4**	**Credits**	**5**

Purpose	This unit standard is for experienced people who are employed as official assessors responsible for carrying out compliance checks in a meat processing operation. People credited with this unit standard are able to: demonstrate understanding of the types of samples collected, and the principles of sampling; collect, package, and record samples; in a meat processing operation.

Classification	Meat Processing > Meat Quality

Available grade	Achieved

This unit standard is expiring

Guidance Information

1 Demonstration of competency must be consistent with all relevant legislation and subsequent amendments; this includes but is not limited to:
- Organisational requirements
- Industry standards
- Animal Products Act 1999.

2 Industry standards include but are not limited to *Animal Products (Export Requirement: Inspection Agencies Ante-mortem and Post-mortem Inspection) Notice* 2009, available from the Ministry for Primary Industries at http://foodsafety.govt.nz/elibrary/.

3 Definitions
Official assessors – ante-mortem and post-mortem examiners appointed under Section 79 of the Animal Products Act 1999 to carry out animal material and animal product examinations.
Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

4 In the context of this unit standard, *understanding* means that there should be evidence of a learners' thorough comprehension of a topic. A learner with a good understanding of a topic should have applied, or should be able to apply what they have learnt to a workplace situation and will be able to alter their practices to the different contexts they are applying their learning to. Assessors should be confident that the learners' understanding is embedded in their practices and behaviour.

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Outcomes and performance criteria

Outcome 1

Demonstrate understanding of the types of samples collected in a meat processing operation.

Performance criteria

1.1 Describe the types of samples collected from meat or meat products for microbiological tests.

Range samples may include but are not limited to – aerobic plate count, Escherichia coli, E Coli 0157:H7, Staphylococci, Salmonella, Listeria monocytogenes, Clostridium perfringens, sulphite-reducing anaerobes;
evidence is required for two samples from the candidate's workplace.

1.2 Describe the features of types of samples collected from meat or meat products for chemical tests.

Range samples may include but are not limited to – ash, carbohydrate, fat, moisture, protein, calcium;
evidence is required for two samples from the candidate's workplace.

1.3 Describe the features of types of samples collected from air and effluent discharges for testing.

Range evidence is required for two samples from the candidate's workplace.

Outcome 2

Demonstrate understanding of the principles of sampling in a meat processing operation.

Performance criteria

2.1 Describe the process required to achieve a representative sample in terms of underlying principles and organisational requirements.

2.2 Describe the reasons for varying sampling requirements in terms of their effect on the sample.

Range sampling requirements may include but are not limited to – characteristics of product or material to be sampled, need to monitor effectiveness of corrective action, sampling techniques, nature of tests to be performed on the sample;
evidence is required of three sampling requirements.

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2.3 Describe legislative requirements in terms of their relationship to sampling.

Range legislative requirements include but are not limited to – health, safety, hygiene, labelling.

Outcome 3

Collect and record samples in a meat processing operation.

Performance criteria

3.1 Identify sampling requirements.

3.2 Collect samples in accordance with legislative requirements.

3.3 Record sample details.

3.4 Identify and report any defects or abnormalities in the sample and report to supervisory staff.

Outcome 4

Package and record monitoring samples in a meat processing operation.

Performance criteria

4.1 Individually package samples from each carcass in leak-proof, durable, packaging material, ensuring samples are free from contamination.

4.2 Label samples.

4.3 Freeze and store samples.

4.4 Use an anti-tampering device.

4.5 Submit samples for testing.

4.6 Record monitoring samples.

Replacement information	This unit standard was replaced by skill standard 40747. This unit standard replaced unit standard 21624 and unit standard 25843.

This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 January 2015	31 December 2019
Review	2	20 July 2017	31 December 2027
Review	3	28 August 2025	31 December 2027

Consent and Moderation Requirements (CMR) reference	0033

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

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