

<b>Title</b>	<b>Use and maintain hand knives in a primary products food processing operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: maintain hand knives; and cut product in a primary products food processing operation.
----------------	---

<b>Classification</b>	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
-----------------------	--

<b>Available grade</b>	Achieved
------------------------	----------

### Guidance Information

- Legislation relevant to this unit standard includes but is not limited to:
  - Health and Safety at Work Act 2015; and any subsequent amendments.
- All performance criteria in this unit standard must be in accordance with organisational requirements.
- Definitions  
*Organisational requirements* – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.  
*Steel* – the process of using a sharpening tool to maintain the edge of a knife.  
*Stone* – the process of using a grinding stone or similar tool to reshape the edge of a knife.
- Range  
 Primary products food processing operation may include – meat processing and meat manufactured products, dairy processing, seafood or baking yeasts manufacturing.
- Evidence for the practical components of this unit standard must be supplied from within the workplace.

### Outcomes and performance criteria

#### Outcome 1

Maintain hand knives in a primary products food processing operation.

**Performance criteria**

- 1.1 Steel knives during runs to retain a sharp edge.
- 1.2 Stone knives when necessary between runs to retain a sharp edge.
- 1.3 Keep knives free of all contaminants.
- 1.4 Complete cutting work using the correct bevel without the use of excessive force or damage to the blade.
- 1.5 Clean knives and evaluate sharpness, and document results.
- 1.6 Carry and store blades without damage and wearing correct safety equipment.
- 1.7 Replace knives when worn, unsafe, and no longer appropriate for the job being done.
- 1.8 Maintain knife handles in safe and hygienic condition.
- 1.9 Use knife maintenance techniques in a manner that avoids risk of injury to the operator and other workers.

**Outcome 2**

Cut product in a primary products food processing operation.

Range evidence for one cut used in the learner's workplace is required.

**Performance criteria**

- 2.1 Use a knife to cut product.

<b>Replacement information</b>	This unit standard and unit standard 28267 were replaced by skill standard 40400.  This unit standard replaced unit standard 2503.
--------------------------------	--

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

**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	31 December 2027
Review	3	27 March 2025	31 December 2027

<b>Consent and Moderation Requirements (CMR) reference</b>	0022
--	------

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

This unit standard is expiring