

<b>Title</b>	<b>Sharpen a hand knife in a primary products food processing operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>2</b>

<b>Purpose</b>	People credited with this unit standard are able to: demonstrate knowledge of the process of sharpening a hand knife; and sharpen a hand knife, in a primary products food processing operation.
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<b>Classification</b>	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
  - Health and Safety at Work Act 2015; and any subsequent amendments.
- 2 All performance criteria in this unit standard must be in accordance with organisational requirements.
- 3 Definitions
 

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

*Sharpening tool* – an instrument that sharpens a knife e.g. stone, steel, diamond, grinders
- 4 Range
 

Primary products food processing operation may include – meat processing and meat manufactured products, dairy processing, seafood or baking yeasts manufacturing.
- 5 Evidence for the practical components of this unit standard must be supplied from within the workplace.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of the process of sharpening a hand knife in a primary products food processing operation.

**Performance criteria**

- 1.1 Identify and describe the processes and procedures for maintaining sharpening tools.  
 Range processes include but are not limited to – checking to ensure sharpening tools are clean and free of waste material and dirt.
- 1.2 Describe the type of lubricants used for the type of sharpening tool used.

**Outcome 2**

Sharpen a hand knife in a primary products food processing operation.

**Performance criteria**

- 2.1 Clean sharpening tools to remove any waste material and dirt.
- 2.2 Lubricate the sharpening tools using the correct substance.
- 2.3 Clean a knife in hot water before sharpening.
- 2.4 Sharpen a knife using techniques that avoid risk of injury to the operator and other workers.
- 2.5 Sharpen a knife blade along the required cutting edge and minimise shouldering.
- 2.6 Sharpen a knife blade with degree of bevel on knife edge and shape of knife point appropriate for the knife's purpose.
- 2.7 Sharpen a knife to allow clean cut without the use of excessive force.
- 2.8 Maintain sharpening tools.

<b>Replacement information</b>	This unit standard replaced unit standard 20643 and unit standard 26999.
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<b>Planned review date</b>	31 December 2024
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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 2021
Review	2	24 October 2019	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0022
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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### Comments on this unit standard

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