

Title	Sharpen a hand knife in a primary products food processing operation		
Level	3	Credits	2

Purpose	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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Classification	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
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Available grade	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.

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.

Replacement information	<p>This unit standard and unit standard 28262 were replaced by skill standard 40400.</p> <p>This unit standard replaced unit standard 20643 and unit standard 26999.</p>
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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

Consent and Moderation Requirements (CMR) reference

0022

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