

<b>Title</b>	<b>Demonstrate understanding of the use, sharpening, care and maintenance of hand knives in a food processing operation</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>3</b>

<b>Purpose</b>	<p>This unit standard is for people working under close supervision in a primary products food processing operation.</p> <p>People credited with this unit standard are able to demonstrate understanding of the: care, use, storage and handling of hand knives; and process of sharpening and maintaining hand knives, and maintenance of sharpening stones.</p>
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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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**Explanatory notes**

- 1 Evidence requirements must be consistent with all relevant legislation and subsequent amendments; this includes but is not limited to:
  - Workplace procedures
  - Health and Safety at Work Act 2015
  - Animal Products Act 1999.
  
- 2 Definitions
 

*Primary products food processing operation* – includes meat processing, dairy processing, seafood or baking yeasts manufacturing operation.

*Workplace procedures* refer to policies and procedures on safety and operation set down by the employer or host organisation when working on a meat processing operation.
  
- 3 In the context of this unit standard, *understanding* means that there should be evidence of a learner’s 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 learner’s understanding is embedded in their practices and behaviour.

## Outcomes and evidence requirements

### Outcome 1

Demonstrate understanding of the care, use, storage and handling of hand knives in a primary products food processing operation.

#### Evidence Requirements

- 1.1 Describe the process of safely washing and drying hand knives.
- 1.2 Identify and describe safe practices for using hand knives.  
Range at least three safe practices.
- 1.3 Identify and describe the safe practices for handling knives.  
Range carrying, passing to others.
- 1.4 Describe the process for safe placement and storage of hand knives when not in use.

### Outcome 2

Demonstrate understanding of the process of sharpening and maintaining hand knives, and maintenance of sharpening stones in a primary products food processing operation.

#### Evidence Requirements

- 2.1 Describe the process for sharpening hand knives  
Range steeling, stoning.
- 2.2 Describe the reasons for keeping knives free of contaminants.  
Range evidence is required of two reasons.
- 2.3 Describe the process used to maintain sharpening stones.
- 2.4 Identify lubricants used on sharpening stones, and describe how and when they are applied.

<b>Planned review date</b>	31 December 2021
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#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	16 February 2017	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0033
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Please note**

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMRs). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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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.