

Title	Describe the care, use, storage, handling, sharpening, and maintenance of hand knives in a food processing operation		
Level	2	Credits	3

Purpose	People credited with this unit standard are able to describe the: care, use, storage and handling of hand knives; and process of sharpening and maintaining hand knives, and maintenance of sharpening stones.
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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 include but is not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - and any subsequent amendments.
- 2 Definitions

Primary products food processing operation – includes meat, dairy, seafood, fruit and vegetable and honey processing, food and beverage manufacturing, and other related industries.

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 All evidence presented in this unit standard must be in accordance with organisational requirements.

Outcomes and performance criteria

Outcome 1

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

Performance criteria

- 1.1 Describe the process of safely washing and drying hand knives.

- 1.2 Describe safe practices for using hand knives.
Range evidence of at least three safe practices is required.
- 1.3 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

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

Performance criteria

- 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 of two reasons is required.
- 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.

Planned review date	31 December 2026
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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	31 December 2024
Review	2	24 March 2022	N/A

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

Comments on this unit standard

Please contact the Hanga-Aro-Rau Manufacturing, Engineering, and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.