

Title	Select, use and maintain hand knives used in the retail or wholesale meat industry		
Level	3	Credits	6

Purpose	<p>This unit standard is for people entering the meat retail butchery industry.</p> <p>People credited with this unit standard are able to demonstrate knowledge of hand knives used in the retail and/or wholesale meat industry, use hand knives in a retail and/or wholesale meat environment, and maintain hand knives used in the retail and/or wholesale meat industry.</p>
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Classification	Meat Processing > Meat Retail Butchery
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Available grade	Achieved
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Guidance Information

- Legislation and references

Legislation, regulations and/or industry standards relevant to this unit standard include but are not limited to the:

Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>;

Animal Products Act 1999;

Biosecurity Act 1993;

Biosecurity Amendment Act 2015;

Consumer Guarantees Act 1993;

Fair Trading Act 1986;

Fair Trading Amendment Act 2013;

Food Act 2014;

Food (Safety) Regulations 2002;

Health and Safety at Work Act 2015;

Resource Management Act 1991;

Sale of Goods Act 1908;

Weights and Measures Act 1987.

Any new, amended or replacement Acts, regulations, standards, codes of practice, guidelines, or authority requirements or conditions affecting this unit standard will take precedence for assessment purposes, pending review of this unit standard.

- Definitions

Accepted industry practice refer to approved codes of practice and standardised procedures accepted by the wider meat retailing industry as examples of best practice.

Workplace procedures refer to organisation policies and procedures that are documented in memo, electronic, or manual format and available in the workplace, and are consistent with manufacturer's requirements. They may include but are not limited to – standard operating procedures, site specific procedures, site safety procedures, equipment operating procedures, quality assurance procedures, product quality specifications, references, approved codes of practice, housekeeping standards, environmental considerations, on-site briefings, supervisor's instructions, and procedures to comply with legislative and local body requirements relevant to the industry sector.

- 3 Range
Knife types – steak, boning.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of hand knives used in the retail and/or wholesale meat industry.

Performance criteria

- 1.1 Types of knives and their use in meat cutting applications are identified and described.
- 1.2 Procedures for maintaining knife hygiene are described in accordance with accepted industry practice.
- 1.3 Equipment and procedures to ensure operator safety are described in accordance with accepted industry practice.
- 1.4 Blade shape and optimum cutting edges are described in accordance with accepted industry practice.
- 1.5 Knife sharpening equipment and procedures are described in accordance with accepted industry practice.

Outcome 2

Use hand knives in a retail and/or wholesale meat environment.

Performance criteria

- 2.1 Safety equipment is selected, worn, and used in accordance with workplace procedures.
- 2.2 Knives selected are appropriate for cutting operations and checked for condition and cleanliness.
 - Range cutting operations include but are not limited to – boning, trimming, slicing.

- 2.3 Cutting work is completed safely and efficiently without damage to user, final product, or knife in accordance with accepted industry practices.
- 2.4 Knife is held in accordance with accepted industry practices, for the cuts being made.
- 2.5 Knives are carried, and stored when not in use, in accordance with workplace procedures.

Outcome 3

Maintain hand knives used in the retail and/or wholesale meat industry.

Performance criteria

- 3.1 Cutting edge shape and sharpness are maintained in accordance with accepted industry practice and workplace procedures.
- Range includes – stoning, steeling;
may include – grinding.
- 3.2 Sharpening equipment is selected and used in accordance with workplace procedures.
- 3.3 Knife cleanliness and hygiene are maintained in accordance with workplace procedures.
- 3.4 Damaged, worn, and defective knives are identified and corrective actions are taken in accordance with workplace procedures.

Planned review date	31 December 2029
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	16 March 2017	31 December 2021
Revision	2	27 September 2018	31 December 2027
Review	3	27 February 2025	N/A

Consent and Moderation Requirements (CMR) reference	0013
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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 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.