

Title	Demonstrate understanding of post-mortem examination of meat products used for animal consumption		
Level	3	Credits	20

Purpose	<p>This unit standard is for people who are employed in a processing operation to carry out post-mortem examinations of meat products.</p> <p>People credited with this unit standard are able to describe: the obligations of examiners when carrying out meat product examinations; the purpose, and the examination techniques used, for post-mortem examination of meat products; the causes and the spread of disease within the body of an animal; the disease states and their effect on the fitness for intended purpose of meat products for animal consumption; and the post-mortem appearance of, and the judgements and dispositions for diseases and defects. They are also able to demonstrate knowledge of features of viscera and carcasses.</p>
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Classification	Meat Processing > Animal Product Examination
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Available grade	Achieved
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Guidance Information

- 1 Demonstration of competency must be consistent with all relevant legislation and subsequent amendments; this includes but is not limited to:
 - Animal Products Act 1999
 - Health and Safety at Work Act 2015
 - Legislative requirements for animal product examiners
 - Processing organisation's requirements
 - Processing organisation's risk management plan
 - Workplace procedures.
- 2 Legislative requirements refer to:
 - *Animal Products: Specifications for Products Intended for Animal Consumption Notice*, Ministry for Primary Industries, available at <http://www.mpi.govt.nz/law-and-policy/requirements/animal-products-act-notice/>;
 - Ministry of Primary Industries Operational Code Petfood Processing – <https://www.mpi.govt.nz/dmsdocument/23965/sitemap>.

3 Definitions

Dispositions – the action of ensuring that examined meat products with abnormalities are managed in accordance with legislative requirements.

Examiners – ante-mortem examiners and post-mortem examiners.

Fitness for intended purpose – meat product that has been processed in a manner which relevant risk factors have been managed.

Meat product – for the purpose of this unit standard meat product refers to animals slaughtered for pet food including mammals, birds, and poultry.

RMP – risk management programme.

Workplace procedures – the verbal and written policies and procedures on safety and operation set down by the employer or organisation.

- 4 In the context of this unit standard, 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.

- 5 Diseases requiring report in this unit standard are those listed in the Ministry for Primary Industries' Notifiable Organisms list, available at <http://www.mpi.govt.nz/protection-and-response/finding-and-reporting-pests-and-diseases/registers-and-lists/>.

Outcomes and performance criteria

Outcome 1

Describe the obligations of examiners when carrying out meat product examinations.

Performance criteria

- 1.1 The obligations of examiners when carrying out meat product examinations are described.
- 1.2 The relationship between the compliance requirements of a processing organisations RMP and the functions of examiners are described.

Outcome 2

Describe the purpose, and the examination techniques used, for post-mortem examination of meat products.

Performance criteria

- 2.1 The purpose of post-mortem meat product examination is described.
- 2.2 Techniques for meat product post-mortem examination techniques according to applicable legislative requirements are described.

Range a minimum of four techniques.

- 2.3 Applicable legislative requirements for the presentation of meat products for post-mortem examination are described.

Outcome 3

Demonstrate understanding of features of viscera and carcasses.

Performance criteria

- 3.1 Internal anatomical features of viscera are located and identified.

Range a minimum of 15 features.

- 3.2 Anatomical features of the carcass are located and identified.

Range a minimum of four features.

Outcome 4

Describe the causes and the spread of disease within the body of an animal.

Performance criteria

- 4.1 Physical, biological, and chemical causes of disease are described.

- 4.2 Ways in which pathogens invade the body are described.

Range a minimum of three ways.

- 4.3 Indicators for spread of disease are described.

Outcome 5

Describe the disease states and their effect on the fitness for intended purpose of meat products for animal consumption.

Performance criteria

- 5.1 Localised, generalised, actively progressive, systemic, acute, chronic and resolution disease states are described.

- 5.2 The effects at least three different disease states on the fitness for intended purpose of products and their impact on the sale of the final product according to RMP are described.

Outcome 6

Describe the post-mortem appearance of, and the judgements and dispositions for diseases and defects.

Performance criteria

- 6.1 The normal appearances of finished product dressed carcasses and viscera are described.
- 6.2 The status of post-mortem appearances of diseases as listed in the operational code for animal species processed at a specific plant are described.
- Range a minimum of 10 generic diseases.
- 6.3 The legislative and operator requirements for judgements and dispositions for listed diseases and defects are described.

Planned review date	31 December 2028
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	20 July 2017	31 December 2026
Review	2	14 December 2023	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 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.