

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

<b>Purpose</b>	<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 demonstrate understanding of: the obligations of examiners when carrying out meat product examinations; features of carcasses and viscera; 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.</p>
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<b>Classification</b>	Meat Processing > Animal Product Examination
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<b>Available grade</b>	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:
  - Workplace procedures
  - Industry standards
  - Health and Safety at Work Act 2015
  - Animal Products Act 1999
  - Processing organisation's risk management plan
  - Processing organisation's requirements.
- 2 Industry standards 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-notices/>
  - Ministry of Primary Industries Operational Code Petfood Processing – <http://www.foodsafety.govt.nz/elibrary/industry/processing-code-practice-petfood/index.htm>.
- 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, *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.
- 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/>.

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## Outcomes and performance criteria

### Outcome 1

Demonstrate understanding of the obligations of examiners when carrying out meat product examinations.

#### Performance criteria

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

### Outcome 2

Demonstrate understanding of features of viscera and carcasses.

#### Performance criteria

- 2.1 Locate and identify at least 15 internal anatomical features of viscera.
- 2.2 Locate and identify at least four anatomical features of the carcass.

**Outcome 3**

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

**Performance criteria**

- 3.1 Describe the purpose of post-mortem meat product examination.
- 3.2 Describe at least four techniques for meat product post-mortem examination techniques according to industry standards.
- 3.3 Describe industry standards for the presentation of meat products for post-mortem examination.

**Outcome 4**

Demonstrate understanding of the causes and the spread of disease within the body of an animal.

**Performance criteria**

- 4.1 Describe the physical, biological, and chemical causes of disease.
- 4.2 Describe at least three ways in which pathogens invade the body.
- 4.3 Describe the indicators for spread of disease.

**Outcome 5**

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

**Performance criteria**

- 5.1 Describe the localised, generalised, actively progressive, systemic, acute, chronic and resolution disease states.
- 5.2 Describe 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.

**Outcome 6**

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

**Performance criteria**

- 6.1 Describe the normal appearances of finished product dressed carcasses and viscera.

6.2 Describe the status of post-mortem appearances of diseases as listed in the operational code for animal species processed at a specific plant.

Range a minimum of 10 generic diseases.

6.3 Describe the legislative and operator requirements for judgements and dispositions for listed diseases and defects.

<b>Planned review date</b>	31 December 2022
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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	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>.

#### 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.