

Title	Prepare raw meat products and operate a meat preserving machine in a meat processing operation		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to: prepare raw meat products; and operate a meat preserving machine in a meat processing operation.
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Classification	Meat Processing > Meat Manufacturing
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Health and Safety at Work Act 2015;
 - Animal Products Act 1999;
 and any subsequent amendments.

- 2 Resource documents include but are not limited to – *Industry Standard 3/Industry Agreed Standard 3 (IS3/IAS3) – Hygiene and Sanitation; Industry Standard 6/Industry Agreed Standard 6 (IS6/IAS6) – Processing of Edible Product*, available from the Ministry for Primary Industries at <http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/index.htm>.

- 3 Definitions

Company specifications – product specifications set by the company relating to cuts, weights, presentation, and packaging.

Customer specifications – product specifications set by clients relating to cuts, weights, presentation, and packaging.

Manufacturer’s specifications – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace, and are consistent with manufacturer’s requirements.

Meat preserving machine – the machine used to smoke or cook meat.

Outcomes and performance criteria

Outcome 1

Prepare raw meat products in a meat processing operation.

Performance criteria

- 1.1 Receive and temper raw frozen meat products in accordance with organisational requirements.
- 1.2 Decant and identify tempered meat products into containers in accordance with organisational requirements.
- 1.3 Separate carton liners from raw meat to avoid poly entrapment in raw meat products.
- 1.4 Deface seals from export meat cartons to prevent re-use in accordance with organisational requirements.
- 1.5 Trim meat products to company and customer specifications.
- Range trimmed parts include but are not limited to – fat, gristle, contamination, defects.
- 1.6 Net press and tube meat cuts in accordance with company and customer specifications to company and customer specifications.
- 1.7 Prepare and mix additives with meat products recipe in accordance with time and process specifications.
- 1.8 Load meat products onto cooking frames in accordance with organisational requirements
- 1.9 Prepare, operate, clean and maintain equipment used in the preparation process in accordance with organisational requirements.

Outcome 2

Operate a meat preserving machine in a meat processing operation.

Performance criteria

- 2.1 Prepare smoker or cooker for operation in accordance with organisational requirements and manufacturer's specifications.
- Range operation includes but is not limited to – roasting, steaming, smoking.
- 2.2 Load frames of prepared meat products into smoker or cooker in accordance with production schedules and organisational requirements.
- 2.3 Program, start-up, monitor, and adjust programming of smoker or cooker, and record operations in accordance with organisational requirements for product being smoked or cooked.
- Range operations include but are not limited to – temperature, time, smoke, steam, air circulation.

- 2.4 Monitor and test product quality in accordance with organisational requirements.
- 2.5 Shut down smoker or cooker operations in accordance with organisational and manufacturer's requirements.
- 2.6 Remove products from smoker or cooker and cool in accordance with company time and temperature specifications.
- 2.7 Prepare, operate, clean and maintain equipment used in the cooking process in accordance with organisational requirements.

Planned review date	31 December 2024
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	22 February 1995	31 December 2012
Revision	2	29 September 1998	31 December 2012
Revision	3	9 August 1999	31 December 2012
Revision	4	19 July 2001	31 December 2012
Revision	5	13 November 2002	31 December 2012
Review	6	24 May 2005	31 December 2012
Review	7	21 July 2011	31 December 2016
Review	8	27 January 2015	31 December 2021
Review	9	24 October 2019	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 Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.