

Title	Prepare primary and secondary meat cuts for by-products manufacture		
Level	3	Credits	7

Purpose	People credited with this unit standard are able to: prepare secondary meat cuts for by-products manufacture and bone primary cuts; identify and prepare finished meat cuts for by-products manufacture; and prepare by-products for packaging 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;
 - Animal Products (Ancillary and Transitional Provisions) Act 1999;
 - Fair Trading Act 1986;
 - Food Act 2014;
 - Food Regulations 2015;
 - Meat Board Act 2004;
 - Weights and Measures Regulations 1999; and any subsequent amendments.

- 2 Definitions

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

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

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

Outcomes and performance criteria

Outcome 1

Prepare secondary meat cuts for by-products manufacture and bone primary cuts in a meat processing operation.

Performance criteria

- 1.1 Separate and prepare finished secondary meat cuts for by-product processing.
- 1.2 Separate primary carcass cuts into secondary meat cuts in accordance with customer specifications and organisational requirements.
- 1.3 Bone primary cuts in accordance with customer specifications and organisational requirements.

Outcome 2

Identify and prepare finished meat cuts for by-products manufacture in a meat processing operation.

Performance criteria

- 2.1 Identify finished meat cuts from secondary meat cuts in terms of company specifications or cut and boning descriptions.
- 2.2 Separate secondary meat cuts into final meat cuts in accordance with organisational requirements.

Outcome 3

Prepare by-products for packaging in a meat processing operation.

Performance criteria

- 3.1 Remove any excess and unwanted material from by-products in accordance with organisational requirements.
- 3.2 Check by-products meet company and customer specifications for quality.
Range evidence of at least five by-products is required.
- 3.3 Operate machinery and equipment in accordance with organisational and manufacturer's requirements.

Replacement information	This unit standard, unit standard 31950, and unit standard 31951 replaced unit standard 28242.
Planned review date	31 December 2024

Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference

0033

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.