

Title	Prepare primary and secondary meat cuts for product manufacture		
Level	3	Credits	3

Purpose	<p>This unit standard is intended for people who are in a pet food or speciality foods environment.</p> <p>People credited with this unit standard are able to: prepare secondary meat cuts for product manufacture and bone primary cuts; identify finished meat cuts and separate secondary meat in a meat product manufacturing operation.</p>
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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 Resources documents include but not limited to – *Food Standards Australia New Zealand* available from the Ministry for Primary Industries
<https://www.mpi.govt.nz/law-and-policy/legal-overviews/food-safety/australia-new-zealand-co-operation/food-standards-australia-new-zealand-fsanx>.
- 3 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 product manufacture and bone primary cuts in a meat product manufacturing operation.

Performance criteria

- 1.1 Separate and prepare finished secondary meat cuts for meat 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 finished meat cuts and separate secondary meat in a meat product manufacturing 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 customer specifications and organisational requirements.

Replacement information	This unit standard, unit standard 31949, and unit standard 31951 replaced unit standard 28242.
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Planned review date	31 December 2024
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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
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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.