

16105 version 2

Process pork carcasses for meat retailing

Level: 4 Credits: 14

Replacement information:

This unit standard, unit standard 16103, unit standard 16104, and unit standard 16106 replaced unit standard 6992.

Entry information:

Recommended: Unit 167, *Practise food safety methods in a food business*; Unit 168, *Demonstrate knowledge of food contamination hazards, and control methods used in a food business*; Unit 497, *Protect health and safety in the workplace*; Unit 2503, *Maintain hand knives in the meat processing industry*; and Unit 17024, *Sharpen hand knives in the meat processing industry*; and their subsequent amendment or replacements; or demonstrate equivalent knowledge and skills.

Special notes

- 1 Where company specifications and procedures are used as performance criteria, manufacturer's specifications and relevant legislative requirements are included where appropriate.
- 2 The word *company* is intended to include all butcheries.
- 3 This unit standard may be assessed on the basis of evidence of demonstrated performance in the workplace or in a simulated work situation such as at a regional assessment centre.
- 4 Legislative and regulatory requirements applicable to this unit standard include: Meat Act 1981, Food Act 1981, Australian and New Zealand Food Standards Code*, Food Hygiene Regulations 1974, Health and Safety in Employment Act 1992, Health and Safety in Employment Regulations 1995, Biosecurity Act 1993, Animal Products Act 1999, Animal Products (Ancillary and Transitional Provisions) Act 1999.

*Available at www.foodstandards.govt.nz

Judgment statement

- Verifier: The trainee has shown ability to meet the standard stated within this unit in accordance with company specifications, procedures and where appropriate manufacturer's instructions.
- Assessor: Based on the evidence of the verifier and demonstrated skills and knowledge the candidate has met the criteria as specified within this unit including all range statements.
- Focus: Throughout this area of assessment the candidate will need to consistently apply knowledge learned relating to: Health and Safety, Personal Hygiene, Food Hygiene, company specifications and procedures and any legislative requirements.

Element 1		
Prepare to break and bone pork carcass.		
Performance Criteria	Candidate	Assessor
1.1 Work area is cleaned and sanitised in accordance with company specifications, and legislative requirements.	The candidate cleans and sanitises their work area before use.	This performance criteria can be signed off based on the evidence of other similar requirements such as 16107 PCs 1.1, 1.2, & 1.3 however the candidate should continue to meet the standard.
1.2 Health and safety in the workplace and food hygiene procedures are followed in accordance with company specifications, and legislative requirements. Range: clothing, food hygiene and safety equipment, hair, hands, jewellery.	The candidate follows health, safety and food hygiene procedures relating to: <ul style="list-style-type: none"> ▪ clothing, hair, hands and any jewellery ▪ food hygiene ▪ safety equipment ▪ knife handling and condition <i>Includes assessment for PC 3.6 and 3.11</i>	
1.3 Machinery and tools are prepared in accordance with company specifications and procedures.	The candidate sets up machinery, tools and work area for the task. Including securely fastening the carcass during breaking down and boning operations. <i>Includes assessment for PC 3.1</i>	
1.4 Work area is set up in accordance with company specifications and procedures.		

Element 2		
Select pork carcass for breaking and boning.		
Performance Criteria	Candidate	Verifier/Assessor
2.1 Carcass is selected in accordance with company specifications and procedures. Range: classification, quality, stock rotation requirements.	The candidate selects carcasses following these requirements: <ul style="list-style-type: none"> ▪ classification ▪ quality ▪ stock rotation 	
2.2 Mutilated, deteriorated and/or tainted carcasses are identified and action taken in accordance with company specifications, and legislative requirements.	The candidate identifies mutilated, deteriorated and/or tainted carcasses and takes appropriate action.	Appropriate action may include advising a supervisor or taking direct action.

Element 3		
Break and bone pork carcass to produce meat cuts.		
Performance Criteria	Candidate	Verifier/Assessor
3.1 The carcass is securely fastened during breaking down and boning operations.	<i>Assessed with 1.3</i>	
3.2 Bones are freed and meat boned to maximise yield and minimise damage.	<p>The candidate should complete the following tasks <i>or similar tasks to suit shop requirements</i> in the assessment of this element.</p> <ul style="list-style-type: none"> ▪ Produce two boneless forequarters, prepared as ready for rolling. ▪ Produce two eight rib racks ▪ Produce two middle loins prepared for cutting chops into middle loin chops ▪ Produce one boneless leg. Hip and aitch bones removed. Round bone, to be tunnel boned. Hind shank to be removed “whole” by cutting through the stifle joint at correct angle ▪ From the second leg produce one short leg and leg chops/cutlets ▪ Produce two boneless flaps prepared as ready for small goods manufacturing. 	
3.3 Meat is cut in accordance with company specifications. Range: specific cut, weight, price, quality.		
3.4 Breaking and boning cuts are made in accordance with bone structure, muscle contours, and company measurement specifications.		
3.5 There is no inordinate duplication of cutting effort. Body weight is used to minimise physical stress on upper body.		
3.6 Knives are held in pouch when not in use and are maintained in safe and hygienic condition in accordance with company specifications and procedures.		
3.7 Bones are cleaned and trim product is placed in designated bins in accordance with company specifications and procedures.		

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3.8	Scratching and score marks to meat are minimised in accordance with company specifications and procedures.	The candidate:	
3.9	Tasks are completed within the time specified by production schedules.	<ul style="list-style-type: none"> ▪ Frees the bones and bones meat to maximise yield and minimise damage ▪ Cuts meat accordance to specific cut, weight, price, and quality requirements minimising scratching and score marks to meat and removes meat defects 	
3.10	Meat defects are removed.	<ul style="list-style-type: none"> ▪ Avoids duplication of cutting effort ▪ Uses body weight to minimise physical stress on upper body. 	
3.11	Health and safety procedures are followed in accordance with company specifications, and legislative requirements.	<ul style="list-style-type: none"> ▪ Tasks are completed in line with minimum industry output requirements ▪ Stores meat 	
3.12	Boned meat is stored in accordance with company specifications and procedures.		