

17234 version 2

Demonstrate knowledge of livestock development and slaughter

Level: 3 Credits: 4

Entry information:

Open.

Special notes

- 1 Legislative and regulatory requirements applicable to this unit standard include: Animal Products Act 1999, Animal Products (Ancillary and Transitional Provisions) Act 1999, Meat Act 1981, Meat Regulations 1969. The diseases and conditions referred to in this unit standard are as defined in this legislation.
- 2 Resource documents describing carcass classification and cuts of meat are available from the Retail Meat Industry Training Organisation, PO Box 12-126, Wellington.
- 3 Livestock in this unit standard are cattle, sheep, and pig breeds.

Judgment statement

Assessor: Based on the evidence of demonstrated 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 the breeds and growth of animals used by meat retailers, the preparation and slaughter of animals, post mortem changes and associated processes of inspection and classification

Scope: Livestock in this unit standard are cattle, sheep, and pig breeds.

Element 1

Describe the breeds and growth of animals used by meat retailers.

Performance Criteria	Candidate	Assessor
1.1 The common breeds and cross breeds are described in terms of production of retail product. Range a minimum of three breeds or cross breeds	Describe a minimum three breeds and/or cross breeds commonly found in New Zealand Cattle - sheep - pig -	production of retail product high/medium/low?
1.2 The different stages of growth at which animals are presented for slaughter are identified, and described in the industry terminology given to breeds to indicate their maturity.	Name the different stages of growth at which animals are presented for slaughter and describe the industry terminology given to breeds to indicate their maturity Cattle - sheep - pig -	
1.3 The environmental and health factors which influence meat production are described.	Describe environmental and health factors which influence meat production. Cattle - sheep - pig -	

Element 2

Describe the preparation and slaughter of animals, post mortem changes and associated processes of inspection and classification.

Performance Criteria		Candidate		Assessor
2.1	The preparation of animals for slaughter is described in terms of the influence on carcass meat quality.	Would you expect candidates to identify (list) factors during preparation which influence the quality of carcass meat i.e. animal stress, exhaustion, injury, disease, ingested drugs, insecticides		
Range	the description includes the factors during preparation which influence the quality of carcass meat – animal stress, exhaustion, injury, disease, ingested drugs, insecticides.	Or Would you expect them to describe what the effects are?		
2.2	The humane slaughter of animal species for human consumption is described in terms of requirements in licensed meat processing premises.	Describe the humane slaughter of animal species in licensed meat processing premises.		
2.3	Post mortem changes are described.	Described post mortem changes		
Range	changes outlined include the effect of electrical stimulation, the process of rigor mortis, ageing time, holding temperatures, weight loss through evaporation, pH level.	Item electrical stimulation, the process of rigor mortis, ageing time, holding temperatures, weight loss (evaporation), pH level	Change	
2.4	The description outlines the purpose and processes of meat inspection prior to and following slaughter.	Describe the purpose and processes of meat inspection prior to and following slaughter.		
2.5	The description outlines the purpose of classification following slaughter, and how features of the carcass are classified.	Describe the purpose of classification after slaughter		
Range	the description may include but is not limited to – carcass type, sex, maturity, fat, muscle, trim, weight.	Describe how features in the carcass are classified. E.g. carcass type, sex, maturity, fat, muscle, trim, weight		