

Title	Produce poultry meat cuts by slicing manually		
Level	4	Credits	4

Purpose	<p>This unit standard is intended for people working in the retail meat industry.</p> <p>People credited with this unit standard are able to prepare to produce poultry meat cuts by manual slicing, and produce poultry meat cuts by manual slicing.</p>
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Classification	Meat Processing > Meat Retail Butchery
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Available grade	Achieved
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Explanatory notes

- Enactments and codes relevant to this unit standard may include but are not limited to the:

Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>;

Animal Products Act 1999;

Animal Products (Ancillary and Transitional Provisions) Act 1999;

Biosecurity Act 1993;

Biosecurity Amendment Act 2015;

Consumer Guarantees Act 1993;

Fair Trading Act 1986;

Fair Trading Amendment Act 2013

Food Act 2014;

Food (Safety) Regulations 2002;

Health and Safety at Work Act 2015;

Resource Management Act 1991;

Sale of Goods Act 1908;

Weights and Measures Act 1987.
- Workplace procedures* – procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality management practices and standards, procedures to comply with legislative and local body requirements.
- Range

Competency must be demonstrated on the following meat cuts – stir fry, diced, schnitzel.

Outcomes and evidence requirements

Outcome 1

Prepare to produce poultry meat cuts by slicing manually.

Evidence requirements

- 1.1 Work area hygiene and safety are checked and compliant with workplace procedures.
- 1.2 Equipment is selected and checked for condition and hygiene in accordance with workplace procedures.
- 1.3 Personal hygiene meets workplace and legislative requirements.
- 1.4 Personal Protective Equipment (PPE) is selected and worn in accordance with workplace procedures.
- 1.5 Selected meat matches the workplace standards for the product being produced.

Outcome 2

Produce poultry meat cuts by slicing manually.

Evidence requirements

- 2.1 Meat is trimmed to meet workplace standards.
- 2.2 Defects and contamination in meat are detected and corrective actions are taken in accordance with workplace procedures.
- 2.3 Meat cuts are sliced in accordance with workplace procedures.
- 2.4 Meat cuts produced meet workplace quality standards.
Range shape, thickness, size and/or weight.
- 2.5 Knives are used and maintained in accordance with workplace procedures
- 2.6 There is no unnecessary duplication of cutting effort.
- 2.7 Tasks are completed within the time specified by workplace production schedules.
- 2.8 Work area is cleaned and left in a condition ready for the next operation in accordance with workplace procedures.

Replacement information	This unit standard, unit standard 26280, unit standard 26281, and unit standard 26282, replaced unit standard 16108.
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Planned review date	31 December 2021
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 June 2010	31 December 2020
Review	2	16 March 2017	N/A

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.