

<b>Title</b>	<b>Demonstrate knowledge of storage and refrigeration of meat in the retail meat industry</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	People credited with this unit standard are able to: describe the types and purpose of refrigeration and freezing equipment used in the retail meat industry; state the standards of temperature control for refrigerating and freezing meat; describe the requirements for managing the cold storage of meat; and describe how to respond to refrigeration equipment failures.
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<b>Classification</b>	Meat Processing > Meat Retailing
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation and references  
Legislation, regulations and/or industry standards relevant to this unit standard 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;  
and any subsequent amendments.

Any new, amended or replacement Acts, regulations, standards, codes of practice, guidelines, or authority requirements or conditions affecting this unit standard will take precedence for assessment purposes, pending review of this unit standard.

## 2 Definitions

*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.

## 3 Assessment information

Evidence presented for assessment against this unit standard must be consistent with safe working practices and be in accordance with applicable industry information, workplace procedures and legislative requirements. This includes the knowledge and use of suitable tools and equipment.

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## Outcomes and performance criteria

### Outcome 1

Describe the types and purpose of refrigeration and freezing equipment used in the retail meat industry.

Range refrigerated work areas, chillers, freezers, display units, brine tanks.  
evidence of three are required.

### Performance criteria

1.1 Types of refrigeration and freezing equipment used in the retail meat industry are described in terms of their purpose, and limitations.

### Outcome 2

State the standards of temperature control for refrigerating and freezing meat.

### Performance criteria

2.1 Temperatures are stated for refrigerating and freezing meat.

Range freezers, refrigerated work areas, chillers, display cabinets, brine tanks.  
evidence of three is required.

### Outcome 3

Describe the requirements for managing the cold storage of meat.

**Performance criteria**

3.1 Managing the storage of meat is described.

Range may include – wrapped meat, vacuum packed meat, unwrapped primal cuts, separation of cooked and raw product, frozen product, carcass, aged meat, monitoring shelf life, stock rotation, air circulation, temperature control, load line control. evidence of a minimum of six is required.

3.2 The indications and consequences of inadequate storage and temperature control of meat are described.

**Outcome 4**

Describe how to respond to refrigeration equipment failures.

**Performance criteria**

4.1 Types of refrigeration equipment failures are described.

Range power outage, mechanical, electrical, human error, inadequate maintenance. evidence of a minimum of three is required.

4.2 Consequences for meat and meat products following a refrigeration equipment failure are described.

Range consequences for meat and meat products must include – sweating, discolouration, loss of shelf life.

4.3 Corrective actions to be taken when a refrigeration equipment failure is detected are described.

Range may include – notification and/or communication with supervisor, check temperature/s, check fan operation, remove ice build-up, product quality check, shift product to other refrigeration, equipment repair. evidence of a minimum of three is required.

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<b>Planned review date</b>	31 December 2029
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	31 March 2000	31 December 2020
Review	2	20 April 2006	31 December 2020
Review	3	18 June 2010	31 December 2020
Review	4	16 March 2017	31 December 2027
Review	5	27 February 2025	N/A

**Consent and Moderation Requirements (CMR) reference**

0013

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Comments on this unit standard**

Please contact the Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.