

Title	Demonstrate knowledge of storage and refrigeration of meat in the retail meat industry		
Level	3	Credits	4

Purpose	<p>This unit standard is intended for people entering the meat industry.</p> <p>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 and methods of temperature control for refrigerating and freezing meat, and describe the requirements for managing the cold storage of meat.</p>
----------------	--

Classification	Meat Processing > Meat Retailing
-----------------------	----------------------------------

Available grade	Achieved
------------------------	----------

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.
- 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.

Accepted industry practice – approved codes of practice and standardised procedures accepted by the wider meat retailing industry as examples of best practice.

Outcomes and evidence requirements

Outcome 1

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

Range may include but is not limited to – refrigerated work areas, chillers, freezers, display units.

Evidence requirements

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

Outcome 2

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

Evidence requirements

- 2.1 Temperatures are stated in accordance with accepted industry practice and legislative requirements.

Range freezers, refrigerated work areas, chillers, display cabinets, brines.

Outcome 3

Describe the requirements for managing the cold storage of meat.

Evidence requirements

- 3.1 Workplace procedures for managing the storage of meat are described.

Range wrapped meat, vacuum packed meat, separation of cooked and raw product, aged meat, monitoring shelf life, stock rotation, air circulation, temperature control, load line control.

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

Outcome 4

Describe procedures for managing refrigeration equipment failures.

Evidence requirements

- 4.1 Types of equipment failures are stated and the consequences for meat and meat products are described.
- 4.2 Corrective actions to be taken when an equipment failure is detected are described in accordance with workplace procedures.

Planned review date	31 December 2021
----------------------------	------------------

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	N/A

Consent and Moderation Requirements (CMR) reference	0013
--	------

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.