

<b>Title</b>	<b>Describe the purpose and methods for adding value to meat products for retail sale</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	<p>This unit standard is intended for people entering the retail meat industry.</p> <p>People credited with this unit standard are able to describe the purpose of, and methods for adding value to meat products for retail sale.</p>
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<b>Classification</b>	Meat Processing > Meat Retailing
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<b>Available grade</b>	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.
- Definition  
*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 purpose of and methods for adding value to meat products for retail sale.

**Evidence requirements**

- 1.1 Purpose of adding value to meat products for retail sale is described in terms of customer demand, customer convenience, and sales and profit.
- Range the description includes – gourmet cuts, mince-based products, diced products, sliced products, rolls, roasts, use of by-products, seasoning, marinades, stuffing, pastry.
- 1.2 The techniques used to add value to meat products are described in terms of ingredients, processes, and time.
- Range the description includes – gourmet cuts; gourmet rolls; use of coatings, seasonings, and marinades; preparation of meat-based products.
- 1.3 Ingredients are identified and described in terms of their purpose and use in value added meat products..
- Range seasonings, coatings, marinades, fillings, preservatives, enhancing visual impact.
- 1.4 Safe food practices and consequences of using unsafe practices during the creation of value-added products are described in accordance with accepted industry practice.
- Range the description includes – the dangers of mixing raw and cooked meat, storage, shelf life, deterioration.
- 1.5 The market demand for value-added meat products is described in terms of price, variety, and product types.

<b>Planned review date</b>	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	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

<b>Consent and Moderation Requirements (CMR) reference</b>	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.

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**Comments on this unit standard**

Please contact Competenz [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.