

Title	Produce trays of wrapped and labelled meat suitable for display and sale		
Level	3	Credits	16

Purpose	<p>This unit standard is intended for people entering the retail meat industry.</p> <p>People credited with this unit standard are able to demonstrate the knowledge required to produce trays of wrapped and labelled meat suitable for display and sale; and prepare to tray, wrap and label meat; make up meat trays; wrap and label meat.</p>
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Classification	Meat Processing > Meat Retailing
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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.

Outcomes and evidence requirements

Outcome 1

Demonstrate the knowledge required to produce trays of wrapped and labelled meat suitable for display and sale.

Evidence requirements

- 1.1 Cuts, portions, and edible offal taken from beef, sheep meat, pork, and poultry are identified and named in accordance with workplace specifications and procedures.
- 1.2 Safe practices, and the consequences of using unsafe practices during the production of trays of wrapped and labelled meat are explained.
- Range includes but is not limited to – dangers of mixing raw and cooked meat, incorrect labelling, incorrect packing machine operations.
- 1.3 Workplace equipment, materials and procedures for wrapping, packing and labelling is described.
- Range may include but is not limited to – manual wrapping, machine wrapping, vacuum packing, types of wrapping materials, product coding, labelling content and processes.
- 1.4 Workplace procedures for the presentation and display of trayed and wrapped meat products are explained.
- 1.5 The requirements of legislation and codes relating to the labelling of trayed and wrapped meat products are explained.
- Range Food Act 2014, Weights and Measures Act 1987, Australia New Zealand Food Standards Code.

Outcome 2

Prepare to tray, wrap and label meat.

Evidence requirements

- 2.1 Meat products to be trayed, wrapped and labelled are identified by name and/or code in accordance with workplace procedures.
- 2.2 Preparation is carried out in a hygienic and safe manner in accordance with workplace procedures.
- Range work areas, machinery, tools, protective clothing, work practices, personal hygiene.
- 2.3 Weighing machine is tared to comply with the Weights and Measures Act 1987.

Outcome 3

Make up meat trays.

Evidence requirements

- 3.1 Tray size and colour meet workplace specifications for product.
- 3.2 Layout of product on tray is in accordance with workplace procedures.

Range may include but is not limited to – neatness, eye appeal, number of items, weight.
- 3.3 Absorption materials are used in accordance with workplace procedures.

Outcome 4

Wrap and label meat.

Evidence requirements

- 4.1 Meat is wrapped and labelled without damage to product and machine.
- 4.2 Meat is wrapped and labelled without injury to the operator in accordance with workplace procedures.
- 4.3 Wrap is tight and tray is sealed in accordance with workplace procedures.
- 4.4 Product information is entered into scales or wrapping machine panel in accordance with workplace specifications and procedures.

Range may include but is not limited to – name, product codes, nutritional information panel, ingredients, price, shelf-life information.
- 4.5 Operator work rate meets workplace production requirements.
- 4.6 Hygiene is maintained in accordance with workplace procedures.
- 4.7 Wrapped and labelled meat not required for immediate display is stored in accordance with workplace procedures.
- 4.8 Machinery malfunctions are identified and corrective actions taken in accordance with workplace procedures, manufacturer's recommendations, and with minimum delay to production.
- 4.9 Labelling content and information meets legislative and workplace requirements.
- 4.10 Equipment and work area are cleaned and left in a condition ready for the next task to begin in accordance with workplace procedures.

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	23 May 1996	31 December 2020
Review	2	31 March 2000	31 December 2020
Review	3	20 April 2006	31 December 2020
Review	4	18 June 2010	31 December 2020
Review	5	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.