

Title	Produce hand crafted meat-based sausages for sale		
Level	3	Credits	18

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: demonstrate the underpinning knowledge required to produce hand crafted meat based sausages for sale, prepare to produce hand crafted meat based sausages, select, proportion, and blend ingredients, fill casings and link sausages, and complete the production tasks.</p>
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Classification	Meat Processing > Meat Retailing
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Available grade	Achieved
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Guidance Information

- 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.
Hand crafted sausages covered by this unit standard include beef, pork, poultry, pre-cooked, flavoured, continental fresh, continental ready to eat, black pudding, traditional flavour, and gourmet sausages.

- 3 Candidate must demonstrate competency in producing one batch of hand crafted standard sausages or one batch of hand crafted specialty sausages.
- 4 This unit standard may be assessed against in the workplace or in a simulated work situation such as at a regional assessment centre.

Outcomes and performance criteria

Outcome 1

Demonstrate the underpinning knowledge required to produce hand crafted meat based sausages for sale.

Performance criteria

- 1.1 The system for grading trim used in the production of handcrafted of sausages is described.
- 1.2 Safe practice and the consequences of unsafe practice when handcrafting sausages are described.
- 1.3 The purpose and function of meat processing equipment used to produce handcrafted sausages are described and the operating controls and safety features are named and located.

Range may include but is not limited to – mincers, bowl cutters, fillers, cookers, smokers.
- 1.4 The variety of common and speciality sausages typically manufactured for retail sale is described.
- 1.5 Meat, fat content, and additives are described in accordance with the requirements of the Food Act 1981 and the Australia New Zealand Food Standards Code.

Outcome 2

Prepare to produce hand crafted meat based sausages.

Performance criteria

- 2.1 Work area hygiene and safety are checked and compliant with workplace procedures.
- 2.2 Equipment is selected and checked for condition and hygiene in accordance with workplace procedures.
- 2.3 Personal hygiene meets workplace and legislative requirements.
- 2.4 PPE is selected and worn in accordance with workplace procedures.

2.5 Meat is selected and prepared in accordance with workplace procedures.

Outcome 3

Select, proportion, and blend ingredients.

Performance criteria

3.1 Ingredients are selected and proportioned in accordance with workplace procedures.

Range may include but is not limited to – mince, meal, seasoning, spices, preservatives.

3.2 Ingredients are blended to required consistency in accordance with workplace procedures.

3.3 Temperature is maintained during blending in accordance with workplace procedures.

3.4 Equipment is operated in accordance with workplace procedures.

Outcome 4

Fill casings and link sausages.

Range using auto filler or manual filler.

Performance criteria

4.1 Speed of filling meets workplace production requirements.

4.2 Casing is filled to specified capacity in accordance with workplace procedures.

4.3 Filler is operated in accordance with workplace procedures.

4.4 Sausages are linked by hand in accordance with workplace procedures.

Outcome 5

Complete the production tasks.

Performance criteria

5.1 Handcrafted sausages are stored in accordance with workplace procedures.

Range may include but is not limited to – hanging, cold storage, wrapping/vacuum packing, boxing.

5.2 Equipment and work area are cleaned in accordance with workplace procedures.

- 5.3 Equipment and work area are 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	16 March 2017	N/A
Revision	5	17 August 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>.

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.