

Title	Demonstrate knowledge of nutritional values and cooking methods for meat products		
Level	3	Credits	4

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 knowledge of; the nutritional values of meat products, and cooking and serving methods for meat products.</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.
- Industry information is available from a number of national and international organisations including:
 The *New Zealand Beef and Lamb Reference Guide* available at http://www.beeflambnz.co.nz/resources/Reference_Guide.pdf
 The New Zealand Pork Industry Board, *100% New Zealand Pork*, available at <http://www.pork.co.nz>
 The Poultry Industry Association of New Zealand website, available at <http://www.pianz.org.nz/index.php>

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of the nutritional values of meat products.

Range any three of – beef, lamb, pork, poultry, a selected game meat.

Evidence requirements

- 1.1 Nutritional values of meat products are described in accordance with industry information.

Range fats, vitamins, iron, zinc, cholesterol, protein, amino acids, carbohydrates.

Outcome 2

Demonstrate knowledge of cooking and serving methods for meat products.

Evidence requirements

- 2.1 The purpose of cooking meat is described in accordance with industry information.

- 2.2 Recommended cooking methods are described for a specified range of meat cuts in accordance with industry information.

Range cooking methods may include but are not limited to – fry, grill, roast, boil, stew, braise, stir fry, microwave, casserole, pressure cook, crock pot, simmer, rotisserie, bar-b-que.

Meat cuts – beef shin, beef corned silverside, lamb loin chops, diced lamb, bone-in pork shoulder, pork loin chops, chicken breast.

A different method for each meat cut must be described.

Cooking method includes temperature and time for a given weight or size of meat cut.

- 2.4 Serving and presentation styles for cooked meat cuts are described in accordance with industry information.

Range may include but are not limited to – visual appearance, portion sizes, carving, use of garnishes and condiments.

- 2.5 Accompaniments for cooked meats are explained in accordance with industry information.

Range may include but is not limited to – garnishes, condiments, seasonings, sauces, vegetables.

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	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
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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 at qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.