

<b>Title</b>	<b>Demonstrate and apply knowledge of meat cuts and stock control in a retail meat operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	<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 identify cuts of meat in a retail meat operation, describe stock control procedures used in a retail meat operation, and apply stock control methods in a retail meat operation.</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.
- 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.

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## Outcomes and evidence requirements

### Outcome 1

Identify cuts of meat in a retail meat operation.

Range four different cuts from each of – beef, sheep meat, pork, poultry.

#### Evidence requirements

1.1 Unlabelled cuts of meat are identified in accordance with workplace procedures.

### Outcome 2

Describe stock control procedures used in a retail meat operation.

#### Evidence requirements

2.1 The stock rotation requirements of retail meat packs is described in accordance with workplace procedures.

2.2 Workplace procedures for managing and maintaining stock levels of meat cuts and meat packs are described.

### Outcome 3

Apply stock control methods in a retail meat operation.

#### Evidence requirements

3.1 Retail meat cuts and packs are rotated in accordance with workplace procedures.

3.2 Incorrectly rotated meat cuts and meat packs are identified and corrective action is taken in accordance with workplace procedures.

3.3 Over stocks and under stocks are identified and corrective action is taken in accordance with workplace procedures.

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<b>Replacement information</b>	This unit standard replaced unit standard 26263.
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<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	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.