

Title	Select and mince meat in a retail meat operation		
Level	3	Credits	6

Purpose	<p>This unit standard is intended for people entering the meat retail butchery industry.</p> <p>People credited with this unit standard are able to select and mince meat in a retail butchery.</p>
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Classification	Meat Processing > Meat Retail Butchery
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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;
 Health and Safety at Work Act 2015;
 Resource Management Act 1991;
 Contract and Commercial Law Act 2017;
 Weights and Measures Act 1987.
- Definitions
Meat refers to sheep meat, beef, pork, poultry, and game.
Workplace procedures refer to 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.
- Range
 Competencies must be demonstrated on one of – sheep meat, beef, pork, poultry, or game.

Outcomes and performance criteria

Outcome 1

Select meat for mincing.

Performance criteria

- 1.1 Grades of meat suitable for mincing are explained in accordance with workplace procedures and standards.
- 1.2 Meat is selected for mincing in accordance with workplace procedures.
- 1.3 Defects and contamination in meat are detected and corrective actions are taken in accordance with workplace procedures.

Outcome 2

Mince meat by machine.

Performance criteria

- 2.1 Mincer is set up, operated, and maintained in accordance with workplace procedures.
- 2.2 Mince produced complies with workplace standards and legislative requirements.
- 2.3 Mince is handled and stored in accordance with workplace procedures.
- 2.4 Mincer is dismantled and cleaned in accordance with workplace procedures.
- 2.5 Work area is cleaned and left in a condition ready for the next operation in accordance with workplace procedures.

Replacement information	This unit standard replaced unit standards 26267, 26272, 26277 and 26281.
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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	16 March 2017	31 December 2023
Revision	2	1 March 2018	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.