

Title	Select and saw meat in a retail meat operation		
Level	4	Credits	8

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 prepare to saw meat in a retail meat environment, and saw meat in a retail meat environment.</p>
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Classification	Meat Processing > Meat Retail Butchery
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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.
- Definitions

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.

PPE – personal protective equipment
- Range: beef, pork, and sheep meat.

4 Reference material

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>.

Outcomes and evidence requirements

Outcome 1

Prepare to saw meat in a retail meat environment.

Range using hand saw, band saw.

Evidence requirements

- 1.1 Saw is selected and checked for hygiene and condition in accordance with workplace procedures.
- 1.2 Selected meat matches the workplace specification of the product being prepared.
- 1.3 Work area is checked and is free of hazards. PPE appropriate for the task is selected and worn.

Outcome 2

Saw meat in a retail meat environment.

Range using hand saw, band saw

Evidence requirements

- 2.1 Meat is sawn in accordance with workplace procedures.
- 2.2 Bones are cleaned and trimmed, bone dust is removed, and off-cut product is placed in designated bins in accordance with workplace procedures.
- 2.3 Defects and contamination in meat are detected and corrective actions are taken in accordance with workplace procedures.
- 2.4 Sawn meat cuts meet workplace specifications.
- 2.5 Saws are operated in accordance with manufacturer's instructions and workplace procedures.
- 2.6 Saws and work area are cleaned and left in a condition ready for the next operation in accordance with workplace procedures.

Replacement information	This unit standard replaced unit standards 26266, 26271 and 26276.
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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	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.