

Title	Describe the purpose of and methods for adding value to meat products for retail sale		
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 describe the purpose of and methods for adding value to meat products for retail sale.</p>
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Classification	Meat Processing > Meat Retailing
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Available grade	Achieved
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Guidance Information

- 1 Legislation and references
 Legislation, regulations and/or industry standards relevant to this unit standard include but are not limited to the:
 Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>;
 Animal Products 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.

Outcomes and performance criteria

Outcome 1

Describe the purpose of and methods for adding value to meat products for retail sale.

Performance criteria

- 1.1 Purpose of adding value to meat products for retail sale is described.
- Range includes – customer demand, customer convenience, and sales and profit.
- 1.2 The techniques used to add value to meat products are described in terms of ingredients, processes.
- Range the description includes – minced-based products, diced products, sliced products, rolls, roasts.
- 1.3 Ingredients are described in terms of their purpose and use in value added meat products.
- Range may include but is not limited to – seasonings, coatings, marinades, glazes, fillings, stuffing, pastry. evidence of a minimum of four ingredients is required.
- 1.4 Safe and suitable food practices and consequences of using unsafe practices during the creation of value-added products are described.
- Range includes – the dangers of mixing raw and cooked meat, storage, shelf life, deterioration.

Planned review date	31 December 2029
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Status information and last date for assessment for superseded versions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	31 December 2027
Review	5	27 February 2025	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 Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.