Title	Batch meat for by-products in a meat processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: demonstrate knowledge of batching meat by-products; select sorted meat for meat by-products; prepare batched meat for meat by-products; and record use of meat and store meat by-products in a meat processing operation.

Classification	Meat Processing > Meat Manufacturing

Available grade	Achieved

Guidance Information

1   Legislation relevant to this unit standard includes but is not limited to:
- Health and Safety at Work Act 2015;
- Animal Products Act 1999;
- Animal Products (Ancillary and Transitional Provisions) Act 1999;
- Fair Trading Act 1986;
- Food Act 2014;
- Food Regulations 2015;
- Meat Board Act 2004;
- Weights and Measures Regulations 1999;
  and any subsequent amendments.

2   Definitions
Company specifications – product specifications set by the company relating to cuts, weights, presentation, and packaging.
Customer specifications – product specifications set by the customer relating to cuts, weights, presentation, and packaging.
Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of batching meat by-products in a meat processing operation.

Performance criteria

1.1   Describe the purpose for batching meat in accordance with organisational requirements.

      Range   combining lean meat and fat in a product; weighing; recording and labelling; transferring product.

1.2   Describe the process for selecting meat for use in the manufacture of the product in accordance with organisational requirements.

      Range   in terms of batch lots, forms, functions, weight, colour, flavour, and texture.

1.3   Identify characteristics of meat used for smallgoods manufacture in terms of proteins and binding capacity.

1.4   Describe the process for visually calculating lean meat in accordance with organisational requirements.

1.5   Identify factors that cause contamination in terms of meat handling and storage procedures.

      Range   evidence of four factors is required.

1.6   Describe procedures for monitoring and recording information relating to the preparation of batch meat in accordance with organisational requirements.

Outcome 2

Select sorted meat for meat by-products in a meat processing operation.

Performance criteria

2.1   Select sorted meat by type in accordance with company specifications and customer specifications.

2.2   Select sorted meat in accordance with organisational requirements.

2.3   Select meat, by-products, and stock in accordance with the formulation specification and organisational requirements.

Outcome 3

Prepare batched meat for meat by-products in a meat processing operation.

Performance criteria

3.1   Calibrate scales in accordance with product specifications and organisational requirements.

3.2   Place meat in containers and weigh in accordance with organisational
           requirements.

3.3   Batch meat in accordance with organisational requirements.

Outcome 4

Record use of meat and store meat by-products in a meat processing operation.

Performance criteria

4.1   Store meat by-products in accordance with organisational requirements.

4.2   Record use of meat by-products in accordance with organisational
           requirements.

Planned review date	31 December 2024

Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	21 November 2001	31 December 2012
Review	2	26 October 2005	31 December 2012
Review	3	17 June 2011	31 December 2016
Review	4	27 January 2015	31 December 2021
Review	5	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference	0033

This CMR can be accessed at http://www.nzqa.govt.nz/framework/search/index.do.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryito.ac.nz if
you wish to suggest changes to the content of this unit standard.