

Title	Produce marinated poultry products using an injection marinating machine		
Level	3	Credits	4

Purpose	People credited with this unit standard are able to: prepare to marinate poultry products using an injection marinating machine; marinate poultry products using an injection marinating machine; complete the injection marinating process, and grade injection marinated poultry products.
----------------	--

Classification	Food and Related Products Processing > Food Production - Poultry Products
-----------------------	---

Available grade	Achieved
------------------------	----------

Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the:
 - Health and Safety at Work Act 2015.
 - Animal Products Act 1999.
 - Resource Management Act 1991.
 - Food Act 2014.
 - Food Regulations 2015.
 - Australia New Zealand Food Standards Code*, available at <http://www.foodstandards.govt.nz/>.
- 2 Definitions
 - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
 - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
 - Pick-up check* refers to the marination quality check that ensures marination of product meets product specification standards.
- 3 Assessment information
 - All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Prepare to marinate poultry products using an injection marinating machine.

Performance criteria

- 1.1 Product specifications and quantities are established from product order.
- 1.2 Marinade is prepared to meet product order.

Outcome 2

Marinate chicken products using an injection marinating machine.

Performance criteria

- 2.1 Machine is set up and operated.
- 2.2 A marination pick-up check is performed.
- 2.3 Machine is adjusted until marinade pick-up meets product specifications.

Outcome 3

Complete the injection marinating process.

Performance criteria

- 3.1 Documentation is completed.
- 3.2 Machine is cleaned and flushed.

Outcome 4

Grade injection marinated poultry products.

Performance criteria

- 4.1 Products are graded.
- 4.2 Seconds are identified and actioned.

Planned review date	31 December 2025
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	20 December 2001	31 December 2022
Review	2	25 July 2006	31 December 2022
Review	3	25 February 2021	N/A

Consent and Moderation Requirements (CMR) reference	0013
--	------

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.