Produce coated fresh poultry products

Level 2
Credits 4

Purpose People credited with this unit standard are able to: match a product order with the product specifications for a coated fresh poultry product; prepare for coating fresh poultry products; and coat fresh poultry products.

Subfield Food and Related Products Processing
Domain Food Production - Poultry Products
Status Registered
Status date 25 July 2006
Date version published 25 July 2006
Planned review date 31 December 2011
Entry information Open.
Accreditation Evaluation of documentation by NZQA and industry.
Standard setting body (SSB) Competenz (Food and Beverage)

Accreditation and Moderation Action Plan (AMAP) reference 0111
This AMAP can be accessed at http://www.nzqa.govt.nz/framework/search/index.do.

Special notes

2 Competence is to be demonstrated on at least three occasions of producing coated fresh poultry products.

**Elements and performance criteria**

**Element 1**

Match a product order with the product specifications for a coated fresh poultry product.

**Performance criteria**

1.1 The product specifications and quantities are identified in accordance with the product order.

**Element 2**

Prepare for coating fresh poultry products.

Range may include but is not limited to battering and one of – dusting, crumbing.

**Performance criteria**

2.1 The coating mix and starting product are in accordance with the product specifications and the identified product quantities.

2.2 The preparations are in accordance with the company operating procedures.

2.3 The preparations are in accordance with the company safety policies and procedures.

2.4 The preparations are in accordance with the company quality assurance policies and procedures.

**Element 3**

Coat fresh poultry products.

Range may include but is not limited to battering and one of – dusting, crumbing.

**Performance criteria**

3.1 The poultry products are coated in a manner which is in accordance with the product specifications and company operating procedures.

3.2 The poultry products are coated in a manner which is in accordance with the company safety policies and procedures.

3.3 The poultry products are coated in a manner which is in accordance with the company quality assurance policies and procedures.
3.4 The poultry products are coated in accordance with the company production throughput requirements.

Please note

Providers must be accredited by the Qualifications Authority, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by the Qualifications Authority before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP 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.