

Title	Demonstrate and apply knowledge of fermentation and maturation of manufactured meat products in meat processing		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to: describe fermentation and maturation of manufactured meat products; ferment manufactured meat products; and finish the maturation process for manufactured meat products, in a meat processing operation.
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Classification	Meat Processing > Meat Manufacturing
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Available grade	Achieved
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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 Range
Fermentation may include but is not limited to – greening, maturation.
- 3 Definition
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

Describe fermentation and maturation of manufactured meat products in a meat processing operation.

Performance criteria

- 1.1 Describe the methods for monitoring and recording critical control points in terms of regulatory and organisational requirements.
- Range may include but is not limited to – temperature control, record keeping, cross contamination, segregation, cleaning procedures, equipment testing, daily checks, CCP flow charts, hazard control table, hazard analysis documents.
- 1.2 Describe monitoring and recording of temperature control of pre- and post-fermentation processes in accordance with organisational requirements.
- 1.3 Describe the function of a starter culture in terms of its use and storage requirements.
- 1.4 Describe the fermentation process in terms of the key steps.
- Range evidence of seven steps is required.
- 1.5 Describe processes for hygienically handling raw materials and controlling bacteria in accordance with organisational requirements.
- 1.6 Describe factors that influence the quality of the product in terms of processing, temperature of materials, drying, smoking and the maturing process.
- 1.7 Describe procedure for loading and labelling trolleys in accordance with organisational requirements.

Outcome 2

Ferment manufactured meat products in a meat processing operation.

Performance criteria

- 2.1 Sanitise maturation area in accordance with organisational requirements.
- 2.2 Place products in greening room to ensure adequate air circulation for processing in accordance with product specifications.
- 2.3 Space products in accordance with product specifications and organisational requirements.
- 2.4 Regularly monitor maturation process and make adjustments where specified in accordance with organisational requirements.
- 2.5 Smoke products, if required, in accordance with product specifications and organisational requirements.

Outcome 3

Finish the maturation process for manufactured meat products in a meat processing operation.

Performance criteria

- 3.1 Store products in accordance with product specifications and organisational requirements.
- 3.2 Identify and stack products in accordance with product specifications and organisational requirements.

Planned review date	31 December 2024
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Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	28 May 2002	31 December 2012
Review	2	17 June 2011	31 December 2016
Review	3	27 January 2015	31 December 2021
Review	4	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference	0033
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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 the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.