Title	Tuck and truss whole-bird poultry		
Level	2	Credits	7

PurposePeople credited with this unit standard are able to tuck and truss whole-bird poultry.	
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Classification	Food and Related Products Processing > Food Production - Poultry Products

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Guidance Information

 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 <u>http://www.foodstandards.govt.nz/</u>.

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.

3 Assessment information All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Tuck and truss whole-bird poultry.

Range may include – stuffed.

Performance criteria

1.1 Whole-bird poultry are tucked and trussed to meet product specifications, quality, and throughput workplace production requirements.

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Status information and last date for assessment for superseded versions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	25 July 2006	31 December 2022
Review	2	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 <u>qualifications@competenz.org.nz</u> if you wish to suggest changes to the content of this unit standard.