

Title	Produce rolled beef meat products for sale		
Level	4	Credits	6

Purpose	<p>This unit standard is intended for people working in the retail meat industry.</p> <p>People credited with this unit standard are able to prepare to produce rolled beef meat products, and trim and roll beef meat products.</p>
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Classification	Meat Processing > Meat Retail Butchery
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Available grade	Achieved
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Guidance Information

- 1 Legislation and references
 Enactments and codes relevant to this unit standard may include but are not limited to the:
 Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>;
 Animal Products Act 1999;
 Animal Products (Ancillary and Transitional Provisions) Act 1999;
 Biosecurity Act 1993;
 Biosecurity Amendment Act 2015;
 Consumer Guarantees Act 1993;
 Fair Trading Act 1986;
 Fair Trading Amendment Act 2013;
 Food Act 2014;
 Food (Safety) Regulations 2002;
 Health and Safety at Work Act 2015;
 Resource Management Act 1991;
 Sale of Goods Act 1908;
 Weights and Measures Act 1987.
- 2 Definition
Workplace procedures – procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality management practices and standards, procedures to comply with legislative and local body requirements.
- 3 Information on beef meat products is available from the *New Zealand Beef and Lamb Reference Guide*, available at http://www.beeflambnz.co.nz/resources/Reference_Guide.pdf.

Outcomes and performance criteria

Outcome 1

Prepare to produce rolled beef meat products.

Performance criteria

- 1.1 Work area hygiene and safety are checked and compliant with workplace procedures.
- 1.2 Equipment is selected and checked for condition and hygiene in accordance with workplace procedures.
- 1.3 Personal hygiene habits are implemented that prevent contamination.
- 1.4 Personal hygiene meets workplace and legislative requirements.
- 1.5 Selected meat matches the workplace standards for the product being produced.

Outcome 2

Trim and roll beef meat products.

Performance criteria

- 2.1 Meat is trimmed to meet workplace standards.
- 2.2 Defects and contamination in meat are detected and corrective actions are taken in accordance with workplace procedures.
- 2.3 Meat is rolled in accordance with workplace procedures.
- 2.4 Rolled meat product meets workplace quality standards.
Range size, evenness, firmness, sewing.
- 2.5 Knives are used and maintained in accordance with workplace procedures
- 2.6 There is no unnecessary duplication of cutting effort. Body weight is used to minimise physical stress on the body.
- 2.7 Tasks are completed within the time specified by workplace production schedules.
- 2.8 Work area is cleaned and left in a condition ready for the next operation in accordance with workplace procedures.

Replacement information	This unit standard, unit standard 26268, unit standard 26278, and unit standard 26282 were replaced by unit standard 33408.
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This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 June 2010	31 December 2020
Review	2	16 March 2017	31 December 2027
Review	3	27 February 2025	31 December 2027

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.