

Title	Produce boneless poultry meat cuts by slicing manually		
Level	4	Credits	4

Purpose	People credited with this unit standard are able to prepare to produce boneless poultry meat cuts by slicing manually, and produce boneless poultry meat cuts by slicing manually.
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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
Legislation, regulations and/or industry standards relevant to this unit standard include but are not limited to the:
Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/>;
Animal Products 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;
and any subsequent amendments.

Any new, amended or replacement Acts, regulations, standards, codes of practice, guidelines, or authority requirements or conditions affecting this unit standard will take precedence for assessment purposes, pending review of this unit standard.

2 Definition

Workplace procedures refer to organisation policies and procedures that are documented in memo, electronic, or manual format and available in the workplace, and are consistent with manufacturer's requirements. They may include but are not limited to – standard operating procedures, site specific procedures, site safety procedures, equipment operating procedures, quality assurance procedures, product quality specifications, references, approved codes of practice, housekeeping standards, environmental considerations, on-site briefings, supervisor's instructions, and procedures to comply with legislative and local body requirements relevant to the industry sector.

3 Range

Competency must be demonstrated on the following meat cuts – stir fry, diced, schnitzel.

4 Assessment information

Evidence presented for assessment against this unit standard must be consistent with safe working practices and be in accordance with applicable industry information, workplace procedures and legislative requirements. This includes the knowledge and use of suitable tools and equipment.

Outcomes and performance criteria

Outcome 1

Prepare to produce boneless poultry meat cuts by slicing manually.

Performance criteria

- 1.1 Work area hygiene and safety are checked and compliant.
- 1.2 Equipment is selected and checked for condition and hygiene.
- 1.3 Personal hygiene habits that prevent contamination are implemented.
- 1.4 Personal Protective Equipment (PPE) is selected and worn.
- 1.5 Meat matching the workplace standards for the product being produced is selected.

Outcome 2

Produce boneless poultry meat cuts by slicing manually.

Performance criteria

- 2.1 Meat is trimmed and sliced.
- 2.2 Cuts are completed within the time specified by workplace production schedules and/or cutting lists.

2.3 Work area is cleaned and left in a condition ready for the next operation.

Replacement information	This unit standard, unit standard 26280, unit standard 26281, and unit standard 26282, replaced unit standard 16108.
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Planned review date	31 December 2029
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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	N/A

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>.

Comments on this unit standard

Please contact the Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council info@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.