

<b>Title</b>	<b>Produce rolled poultry meat products for sale</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>2</b>

<b>Purpose</b>	<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 roll meat products, and roll poultry meat products.</p>
----------------	---

<b>Classification</b>	Meat Processing > Meat Retail Butchery
-----------------------	--

<b>Available grade</b>	Achieved
------------------------	----------

### 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 The Poultry Industry Association of New Zealand's, Comprehensive Guide to Poultry Food Safety, and information on nutrition recipes and ideas are available at <http://www.pianz.org.nz/index.php>.

---

## Outcomes and performance criteria

### Outcome 1

Prepare to roll poultry 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 meets workplace and legislative requirements.
- 1.4 Personal Protective Equipment (PPE) is selected and worn in accordance with workplace procedures.
- 1.5 Selected meat matches the workplace standards for the product being prepared.

### Outcome 2

Trim and roll poultry 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, netting.
- 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.

<b>Replacement information</b>	This unit standard, unit standard 26268, unit standard 26273, and unit standard 26278 were replaced by unit standard 33408.
--------------------------------	---

**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

<b>Consent and Moderation Requirements (CMR) reference</b>	0013
--	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.