Title	Produce cooked meat products in a meat processing operation

Level	3	Credits	5

| Purpose | This entry-level unit standard is for people working in the meat manufacturing area context.

People credited with this unit standard are able to: demonstrate knowledge of cooking meat products; prepare and cook raw meat products; and prepare processed meat products for storage in a meat processing operation. |
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Classification	Meat Processing > Meat Manufacturing

Available grade	Achieved

Guidance Information

1   All evidence in this unit standard must be in accordance with:
   - Organisational requirements;
   - Health and Safety at Work Act 2015;
   - Animal Products Act 1999;
     and any subsequent amendments.

2   Resource documents include but are not limited to – *Industry Standard 3/Industry Agreed Standard 3 (IS3/IAS3) – Hygiene and Sanitation*; *Industry Standard 6/Industry Agreed Standard 6 (IS6/IAS6) – Processing of Edible Product*, available from the Ministry for Primary Industries at http://www.foodsafety.govt.nz/industry/sectors/meat-ostrich-emu-game/meatman/index.htm.

3   Definitions
    Company specifications – product specifications set by the company relating to cuts, weights, presentation, and packaging.
    Customer specifications – product specifications set by clients relating to cuts, weights, presentation, and packaging.
    Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

4   Range
    Evidence is required of three meat products.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of cooking meat products in a meat processing operation.

Performance criteria

1.1 Identify and describe critical control points that must be monitored and recorded during cooking in terms of methods used.

1.2 Outline cooking methods in terms of reasons for cooking product, the effects of overcooking and undercooking product, temperature control, and risks and hazards.

Range evidence of three methods is required.

1.3 Describe cookers in terms of their functions and cooking processes.

Range cookers include but are not limited to – hot water, cabinet.

1.4 Describe the process for adding colour to products in casings in terms of organisational requirements.

1.5 Identify information that needs to be recorded during the cooking process.

Range evidence of six items of information is required.

Outcome 2

Prepare and cook raw meat products in a meat processing operation.

Performance criteria

2.1 Receive and temper raw and frozen meat products in accordance with organisational requirements.

2.2 Decant and identify tempered meat products into containers.

2.3 Trim meat products to company specifications and customer specifications.

Range trimmed includes but is not limited to – fat, gristle, contamination, defects.

2.4 Assemble recipe ingredients and mix to company specifications and customer specifications.

2.5 Cook recipe mix to company time, temperature, and process specifications.

2.6 Monitor cooking process and adjust to fulfil product specifications.

2.7 Check internal temperature of products on completion of cooking cycle to ensure product specifications have been achieved.

2.8 Cool cooked products, pack into containers, and freeze, if required, to meet company specifications and customer specifications.

2.9 Prepare, operate, clean and maintain equipment used in the preparation and cooking processes.

Outcome 3

Prepare processed meat products for storage in a meat processing operation.

Performance criteria

3.1 Prepare processed meat products for storage in accordance with organisational requirements.

3.2 Move processed meat products to storage area in accordance with organisational requirements.

3.3 Complete quality checks and documentation in accordance with organisational requirements and customer specifications.

Replacement information	This unit standard replaced unit standard 18767 and unit standard 19344.

Planned review date	31 December 2024

Status information and last date for assessment for superseded versions

Process	**Version**	**Date**	**Last Date for Assessment**
Registration	1	27 January 2015	31 December 2021
Review	2	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference	0033

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.