

Title	Demonstrate knowledge of meat manufacturing in a meat processing operation		
Level	2	Credits	5

Purpose	<p>This theory-based pre-entry unit standard is for people who are interested in being employed in a meat processing plant.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: the manufacture of meat into smallgoods, and the manufacture of cooked meat products, in a meat processing operation.</p>
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Classification	Meat Processing > Meat Processing - Core Skills
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Available grade	Achieved
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Explanatory notes

- 1 Legislation relevant to this unit standard includes but is not limited to – Health and Safety in Employment Act 1992, Animal Products Act 1999.
- 2 Definitions
 - Organisational requirements* – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace.
 - Smallgoods* – smoked, cured or otherwise processed meat-based products such as bacon, ham, sausages, continental meats and salami lines.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of the manufacture of meat into smallgoods in a meat processing operation.

Evidence requirements

- 1.1 Animal species used to make smallgoods are identified in terms of their types.
 - Range evidence is required of two different species.
- 1.2 Smallgoods produced in a meat processing operation are identified in terms of their product types.
 - Range evidence is required of two different product types.

Outcome 2

Demonstrate knowledge of the manufacture of cooked meat products in a meat processing operation.

Evidence requirements

2.1 The process of receiving and processing raw products into cooked meat products is described in terms of organisational requirements.

Range evidence is required of two different cooked meat products.

2.2 The process of handling and storing cooked meat products is described in terms of organisational requirements.

Range evidence is required of two different cooked meat products.

2.3 Types of equipment used to produce cooked meat products is described in terms of function, monitoring and maintenance.

Range evidence is required of two pieces of equipment.

Planned review date	31 December 2019
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	19 February 2015	N/A

Consent and Moderation Requirements (CMR) reference	0033
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing

to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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.