

Title	Select and mince meat in a retail or wholesale meat operation		
Level	3	Credits	6

Purpose	<p>This unit standard is intended for people entering the meat retail butchery industry.</p> <p>People credited with this unit standard are able to: select meat for mincing in a retail or wholesale butchery, and mince meat by machine in a retail or wholesale butchery.</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
 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;
 Health and Safety at Work Act 2015;
 Resource Management Act 1991;
 Contract and Commercial Law Act 2017;
 Weights and Measures Act 1987.

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 Definitions
Meat refers to sheep meat, beef, pork, poultry, and game.

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

Competencies must be demonstrated on one of – sheep meat, beef, pork, poultry, or game.

Outcomes and performance criteria

Outcome 1

Select meat for mincing in a retail or wholesale butchery.

Performance criteria

- 1.1 Grades of meat suitable for mincing are explained in accordance with workplace procedures and standards.
- 1.2 Meat is selected for mincing.
- 1.3 Defects and contamination in meat are detected and corrective actions are taken.

Outcome 2

Mince meat by machine in a retail or wholesale butchery.

Performance criteria

- 2.1 Mincer is set up, operated, and maintained.
- 2.2 Mince is produced to workplace standards and legislative requirements.
- 2.3 Mince is handled and stored.
- 2.4 Mincer is dismantled and cleaned.
- 2.5 Work area is cleaned and left in a condition ready for the next operation.

Replacement information	This unit standard replaced unit standards 26267, 26272, 26277 and 26281.
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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	16 March 2017	31 December 2023
Revision	2	1 March 2018	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 Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.