

Title	Explain waste reduction practices in a retail or wholesale meat operation		
Level	4	Credits	6

Purpose	<p>This unit standard is for people working or intending to work as a tradesperson in a retail meat operation.</p> <p>People credited with this unit standard are able to: explain factors that contribute to waste in a retail or wholesale meat operation, explain waste reduction practices used in a retail or wholesale meat operation</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;

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.

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

Accepted industry practice refers to approved codes of practice and standardised procedures accepted by the wider meat retailing industry as examples of best practice.

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.

Outcomes and performance criteria

Outcome 1

Explain factors that contribute to waste in a retail or wholesale meat operation.

Performance criteria

- 1.1 Factors that contribute to meat and ingredient wastage in a retail or wholesale meat operation are explained.
- Range examples may include but are not limited to – substandard storage, poor stock rotation, inadequate or incorrect labelling, substandard quality, incorrect selection, cross contamination, poor workmanship.
evidence of a minimum four factors.
- 1.2 Factors that contribute to time wastage in a retail or wholesale meat operation are explained.
- Range examples include but are not limited to – poor work planning, lack of training, production scheduling, inefficient workplace layout.
- 1.3 Human error is explained in terms of its effect on butchery operations and the creation of waste.
- Range human error relating to – interpreting instructions, mathematical calculations, weighing product or ingredients, non-compliance with workplace procedures, substandard workmanship.
- 1.4 Matching production levels to customer demand is explained in terms of waste minimisation.
- 1.5 Production planning is explained in terms of waste minimisation.
- Range human resource allocation, equipment and plant utilisation, production scheduling.
- 1.6 The consequences of misuse of equipment are explained in terms of equipment and product damage, equipment downtime, and costs.

Outcome 2

Explain waste reduction practices used in a retail or wholesale meat operation.

Performance criteria

- 2.1 The importance of waste minimisation procedures in a retail or wholesale meat operation are explained in terms of costs and savings.
- 2.2 The purpose and content of communications used in the retail or wholesale meat industry are explained.
- Range communications – workplace procedures, recipes, work instructions, signage, labelling.
- 2.3 Procedures for damaged or substandard meat product or cuts are explained in accordance with accepted industry practice.
- 2.4 The effects of equipment breakdowns on production are explained and procedures to mitigate them are explained.

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 2027
Review	2	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.