Title	Select and slice meat by machine in a retail or wholesale meat operation		
Level	3	Credits	8

Purpose	This unit standard is intended for people working in the retail meat industry.
	People credited with this unit standard are able to prepare to slice meat by machine, and slice meat by machine, in a retail or wholesale meat operation.

Classification	Meat Processing > Meat Retail Butchery	
Available grade	Achieved	

#### **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 Definition

*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 meat includes beef, and may include pork, and sheep meat.
- Reference material The New Zealand Beef and Lamb Reference Guide available at <u>http://www.beeflambnz.co.nz/s/Reference\_Guide.pdf</u>. The New Zealand Pork Industry Board, 100% New Zealand Pork, available at <u>http://www.pork.co.nz</u>.

# Outcomes and performance criteria

## Outcome 1

Prepare to slice meat by machine in a retail or wholesale meat operation.

#### Performance criteria

- 1.1 Machine is set up in accordance with workplace procedures.
- 1.2 Meat is selected to match with the workplace specification for the product being sliced.

#### Outcome 2

Slice meat by machine in a retail or wholesale meat operation.

#### Performance criteria

- 2.1 Defects and contamination in meat are detected and corrective actions are taken in accordance with workplace procedures.
- 2.2 Even, undamaged slices are produced in accordance with workplace procedures.
- 2.3 Slicing machine or meat cutter is operated in accordance with workplace procedures.
- 2.4 Sliced meat matching the workplace specifications are confirmed.

# 2.5 Equipment and workplace are cleaned and left in a condition ready for the next operation in accordance with workplace procedures.

Replacement informationThis unit standard replaced unit standards 26265, 26270, 26275 and 26280.
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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 2027
Review	2	27 February 2025	N/A

Consent and Moderation Requirements (CMR) reference	0013	
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 <u>qualifications@hangaarorau.nz</u> if you wish to suggest changes to the content of this unit standard.