

<b>Title</b>	<b>Calculate yield, profit, and selling prices of meat and meat products from a carcass in a retail meat operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	<p>This unit standard is for people working in or intending to work in the retail meat industry.</p> <p>People credited with this unit standard are able to: calculate the yield and profit of meat cuts from a given carcass and calculate the selling price of selected value added meat products.</p>
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<b>Classification</b>	Meat Processing > Meat Retail Butchery
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation and references  
Enactments and codes relevant to this unit standard may 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.

- 2 Definitions

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

*Workplace procedures* – procedures used by the organisation carrying out the work and applicable to the tasks being carried out. They may include but are not limited to – standard operating procedures, site safety procedures, equipment operating procedures, codes of practice, quality management practices and standards, procedures to comply with legislative and local body requirements.

- 3 Assessment information  
This unit standard must be assessed in a retail meat operation or in a simulated environment that demands performance equal to that required in a retail meat operation.
- 4 Calculators may be used to assist in making calculations.

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## Outcomes and performance criteria

### Outcome 1

Calculate the yield and profit of meat cuts from a given carcass.

Range one carcass of – beef, sheep meat, pork, or poultry

### Performance criteria

- 1.1 The make-up of the selling price of meat products is explained in accordance with workplace procedures and accepted industry practice.
- Range may include but is not limited to – carcass cost, ingredient cost, waste, gross profit.
- 1.2 Carcass cost is established from workplace documentation.
- 1.3 The meat cuts able to be obtained from the carcass are stated.
- 1.4 The average price per kilogram for meat cuts is calculated in accordance with workplace procedures.
- 1.5 The fat and bones as a percentage of the carcass weight is calculated in accordance with workplace procedures.
- 1.6 The profit and percentage of profit on selling price is calculated in accordance with workplace procedures.
- 1.7 Selling prices of all meat cuts from the carcass are calculated in accordance with workplace procedures.
- 1.8 Gross profit is calculated from cost price in accordance with workplace procedures.

### Outcome 2

Calculate the selling price of selected value added meat products.

Range three value added meat products.

**Performance criteria**

- 2.1 Meat and ingredient costs are established in accordance with workplace procedures.
- 2.2 Selling prices for value added meat products are calculated in accordance with workplace procedures.

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**This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.**

**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	31 December 2027

**Consent and Moderation Requirements (CMR) reference**

0013

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.