

<b>Title</b>	<b>Demonstrate knowledge of meat cuts and stock control in a retail or wholesale meat operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	<p>This unit standard is intended for people working in the retail meat industry.</p> <p>People credited with this unit standard are able to identify cuts of meat in a retail and/or wholesale meat operation and describe stock control procedures used in a retail or meat operation.</p>
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<b>Classification</b>	Meat Processing > Meat Retailing
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation and references  
 Performance of the outcomes of this unit standard must comply with but are not limited to:  
 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 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.

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**Outcomes and performance criteria**
**Outcome 1**

Identify cuts of meat in a retail or wholesale meat operation.

**Performance criteria**

1.1 Unlabelled cuts of meat are identified in accordance with workplace procedures.

Range four different cuts from any four of – beef, sheep, pork, poultry, goat, game.

**Outcome 2**

Describe stock control procedures used in a retail or wholesale meat operation.

**Performance criteria**

2.1 The stock rotation requirements of meat packs are described in accordance with workplace procedures.

2.2 Workplace procedures for managing and maintaining stock levels of meat cuts and meat packs are described.

2.3 Over stocks and under stocks and corrective action required in accordance with workplace procedures are described.

<b>Replacement information</b>	This unit standard replaced unit standard 26263.
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<b>Planned review date</b>	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

<b>Consent and Moderation Requirements (CMR) reference</b>	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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### Comments on this unit standard

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.