

<b>Title</b>	<b>Prepare dry ingredients for meat product manufacture and prepare meat products for packaging</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>7</b>

<b>Purpose</b>	<p>This unit standard is intended for people who are in a pet food or speciality foods environment.</p> <p>People credited with this unit standard are able to: prepare dry ingredients for manufacturing meat products; and prepare meat products for packaging in a meat product manufacturing operation.</p>
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<b>Classification</b>	Meat Processing > Meat Manufacturing
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
  - Health and Safety at Work Act 2015;
  - Animal Products Act 1999;
  - Animal Products (Ancillary and Transitional Provisions) Act 1999;
  - Fair Trading Act 1986;
  - Food Act 2014;
  - Food Regulations 2015;
  - Meat Board Act 2004;
  - Weights and Measures Regulations 1999;
  - and any subsequent amendments.
- 2 Resources documents include but not limited to – *Food Standards Australia New Zealand* available from the Ministry for Primary Industries  
<https://www.mpi.govt.nz/law-and-policy/legal-overviews/food-safety/australia-new-zealand-co-operation/food-standards-australia-new-zealand-fsanx>.
- 3 Definitions
 

*Company specifications* – product specifications set by the company relating to cuts, weights, presentation, and packaging.

*Customer specifications* – product specifications set by the customer relating to cuts, weights, presentation, and packaging.

*Manufacturer's specifications* – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

*Organisational requirements* – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

*Product specifications* – the specific information and attributes required for the standardised production of a particular food product.

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## Outcomes and performance criteria

### Outcome 1

Prepare dry ingredients for manufacturing meat products in a meat product manufacturing operation.

#### Performance criteria

- 1.1 Prepare dry ingredients for meat product production in accordance with recipes and company specifications.
- 1.2 Select dry ingredients by type and quality in accordance with company specifications.
- 1.3 Sort dry ingredients into batch quantities in accordance with recipes and company specifications.
- 1.4 Store dry ingredients in a safe and hygienic manner in accordance with organisational requirements.
- 1.5 Reconcile use of dry ingredients to product specifications.

### Outcome 2

Prepare meat products for packaging in a meat product manufacturing operation.

Range products may include but are not limited to – canned, cooked, frozen down, water steamed, smoked, immersed; evidence of five products is required.

#### Performance criteria

- 2.1 Remove any excess and unwanted material from meat products in accordance with organisational requirements.
- 2.2 Check products meet company and customer specifications for quality.
- 2.3 Operate machinery and equipment in accordance with organisational and manufacturer's specifications.

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<b>Replacement information</b>	This unit standard, unit standard 31949, and unit standard 31950 replaced unit standard 28242.
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<b>Planned review date</b>	31 December 2024
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**Last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	24 October 2019	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0033
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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 the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.