

<b>Title</b>	<b>Calculate selling price and profitability of meat and meat products for retail or wholesale meat trade</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	People credited with this unit standard are able to describe factors that impact profitability of meat and meat products; and calculate the selling price and profitability of meat products.
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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  
Legislation, regulations and/or industry standards relevant to this unit standard include but are not limited to the:  
Consumer Guarantees Act 1993;  
Fair Trading Act 1986;  
Fair Trading Amendment Act 2013;  
Food Regulations 2015;  
Health and Safety at Work Act 2015;  
Contract and Commercial Law Act 2017;  
Weights and Measures Act 1987;  
Weights and Measures Regulations 1999;  
and any subsequent amendments.

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* – approved codes of practice and standardised procedures accepted by the industry as examples of best practice.  
*Value added* – the extra value created over and above the original value of something.  
*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**

Evidence presented for assessment against this unit standard must be consistent with safe working practices and be in accordance with applicable workplace procedures and legislative requirements.

This unit standard must be assessed in a retail meat and/or wholesale meat organisation or in a simulated environment that demands performance equal to that required in a retail meat and/or wholesale meat organisation.

The candidate is expected to be able to use given formulae and to be able to transpose formulae to complete calculations.

Calculators may be used to assist in making calculations.

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

Describe factors that impact profitability of meat and meat products.

**Performance criteria**

- 1.1 Factors that can have a negative impact on profit are described in terms of their impact.

Range may include but is not limited to - meat grades, trimming, drip loss. evidence of two impacts is required.

**Outcome 2**

Calculate the selling price and profitability of meat products.

Range three calculations.

**Performance criteria**

- 2.1 Meat and/or ingredient costs are established.
- 2.2 Selling prices for specified meat and meat products are calculated from retail price per kilogram and weight being sold.
- 2.3 Calculated selling prices for value added meat products are explained.

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