

Title	Calculate the yield and profit of meat cuts from a given carcass		
Level	5	Credits	12

Purpose	People credited with this unit standard are able to calculate the yield and profit of meat cuts from a given carcass.
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Classification	Meat Processing > Meat Retailing
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Available grade	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.
Carcass – livestock animal ready for butchery, either beef, sheep meat, pork, poultry, goat or game.
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 organisation or in a simulated environment that demands performance equal to that required in a retail 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.

Outcomes and performance criteria

Outcome 1

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

Performance criteria

- 1.1 The make-up of the selling price of meat products is explained.
Range may include – 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 identified.
- 1.4 The average price per kilogram for meat cuts is calculated.
- 1.5 The fat and bones as a percentage of the carcass weight are calculated.
- 1.6 The profit and percentage of profit on selling price are calculated.
- 1.7 Selling prices of all meat cuts from the carcass are calculated.
- 1.8 Gross profit is calculated from cost price.

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	27 February 2025	N/A

Consent and Moderation Requirements (CMR) reference	0013
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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 Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council info@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.