

Title	Produce goat meat cuts by slicing manually		
Level	4	Credits	8

Purpose	People credited with this unit standard are able to prepare to produce goat meat cuts by slicing manually and produce goat meat cuts by slicing manually.
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Classification	Meat Processing > Meat Retail Butchery
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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.
Application refers to the procedures a retail meat workplace uses to comply with the legislation.
Workplace procedures – refer to organisation policies and procedures that are documented in memo, electronic, or manual format and available in the workplace, and are consistent with manufacturer's requirements. They may include but are not limited to – standard operating procedures, site specific procedures, site safety procedures, equipment operating procedures, quality assurance procedures, product quality specifications, references, approved codes of practice, housekeeping standards, environmental considerations, on-site briefings, supervisor's instructions, and procedures to comply with legislative and local body requirements relevant to the industry sector.

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 includes the knowledge and use of suitable tools and equipment.

4 Range

Competency must be demonstrated on the following meat cuts – leg steaks, diced, bone in curry pieces.

Outcomes and performance criteria**Outcome 1**

Prepare to produce goat meat cuts by slicing manually.

Performance criteria

- 1.1 Work area hygiene and safety are checked for compliance.
- 1.2 Equipment is selected and checked for condition and hygiene.
- 1.3 Personal hygiene habits that prevent contamination are implemented.
- 1.4 Personal Protective Equipment (PPE) is selected and worn.
- 1.5 Meat matching the workplace standards for the product being produced is selected.

Outcome 2

Produce goat meat cuts by slicing manually.

Performance criteria

- 2.1 Meat is trimmed and sliced.
- 2.2 Cuts are completed within the time specified by workplace production and/or cutting lists.
- 2.3 Work area is cleaned and left in a condition ready for the next operation.

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.