

<b>Title</b>	<b>Demonstrate knowledge of and manage the display of meat products in a retail meat operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>7</b>

<b>Purpose</b>	People credited with this unit standard are able to: demonstrate knowledge of meat product display and appearance; and manage the refrigeration and display of meat and meat products, in a retail meat operation.
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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.  
*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.

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## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of meat product display and appearance in a retail meat operation.

#### Performance criteria

- 1.1 Wrapped and serve over products are explained in terms the advantages and disadvantages for the retailer, and the customer.
- Range convenience, hygiene, cost, visual appearance, maintaining moisture and appearance, customer engagement, personal selection, opportunity for upselling.  
evidence of a minimum of five advantages and disadvantages.
- 1.2 The presentation of wrapped and serve over meat product on display trays is described in terms of visual appeal.
- Range size and number of cuts, display of fat, neatness, use of garnishes, labelling, use of colour.  
evidence of a minimum of three presentations.
- 1.3 Techniques to maintain the appearance of unwrapped meat product are explained.
- 1.4 Methods to manage deteriorating product, and product nearing its expiry date, are described.
- 1.5 Factors that enhance the effectiveness of retail meat displays are explained.
- Range product placement, waterfall effect, height of display stacks, specials and promotions, positioning of high selling products, positioning of high profit margin products, use of colour, cleanliness.  
evidence of a minimum of five enhancements
- 1.6 Effective signage and labelling for retail meat spaces and products are described.
- Range positioning, colour, size, wording, quantity of signs, packaging, point of sale material, pricing, labelling.  
evidence of a minimum of four signs and/or labels.

**Outcome 2**

Manage the refrigeration and display of meat and meat products in a retail meat operation.

**Performance criteria**

2.1 Meat products are arranged, displayed, and rotated.

2.2 Refrigeration equipment is checked for operation and effectiveness and inconsistencies are reported and/or rectified.

Range equipment noise, temperature within limits, product within load line limits.

2.3 Product and retail space are checked and any inconsistencies are rectified.

Range may include – temperature, signage, cleanliness, spills, lighting, product condition, product appearance.

<b>Replacement information</b>	This unit standard and unit 33402 replaced unit standard 30051.
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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>.

**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.