

Title	Demonstrate knowledge of producing trays of wrapped and labelled meat suitable for display and sale		
Level	3	Credits	6

Purpose	People credited with this unit standard are able to demonstrate knowledge of producing trays of wrapped and labelled meat suitable for display and sale.
----------------	--

Classification	Meat Processing > Meat Retailing
-----------------------	----------------------------------

Available grade	Achieved
------------------------	----------

Guidance Information

- 1 Legislation and references
Legislation, regulations and/or industry standards relevant to this unit standard include but are not limited to the:

Australia New Zealand Food Standards Code, available at

<http://www.foodstandards.govt.nz/>;

Animal Products Act 1999;

Animal Products (Ancillary and Transitional Provisions) Act 1999;

Biosecurity Act 1993;

Biosecurity Amendment Act 2015;

Consumer Guarantees Act 1993;

Fair Trading Act 1986;

Fair Trading Amendment Act 2013;

Food Act 2014;

Food (Safety) Regulations 2002;

Health and Safety at Work Act 2015;

Resource Management Act 1991;

Sale of Goods Act 1908;

Weights and Measures Act 1987.

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 wider meat retailing industry as examples of best practice.

Meat or meat product – refers to any of – beef, sheep meat, pork, goat, game or poultry.

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 industry information, workplace procedures and legislative requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of producing trays of wrapped and labelled meat suitable for display and sale.

Performance criteria

- | | | | |
|-------|--|-------|--|
| 1.1 | Cuts, portions, and edible offal taken from meat or meat product are identified and named. | | |
| 1.2 | Safe practices, and the consequences of using unsafe practices during the production of trays of wrapped and labelled meat are explained. | | |
| | <table border="0"> <tr> <td style="padding-right: 20px;">Range</td> <td>includes but is not limited to – dangers of mixing raw and cooked meat, incorrect labelling, incorrect packing machine operations.</td> </tr> </table> | Range | includes but is not limited to – dangers of mixing raw and cooked meat, incorrect labelling, incorrect packing machine operations. |
| Range | includes but is not limited to – dangers of mixing raw and cooked meat, incorrect labelling, incorrect packing machine operations. | | |
| 1.3 | Workplace equipment, materials and procedures for wrapping, packing and labelling is described. | | |
| | <table border="0"> <tr> <td style="padding-right: 20px;">Range</td> <td>manual wrapping, machine wrapping, vacuum packing, types of wrapping materials, product coding, labelling content and processes.</td> </tr> </table> | Range | manual wrapping, machine wrapping, vacuum packing, types of wrapping materials, product coding, labelling content and processes. |
| Range | manual wrapping, machine wrapping, vacuum packing, types of wrapping materials, product coding, labelling content and processes. | | |
| 1.4 | Machinery malfunctions are identified and corrective actions to take are described. | | |
| 1.5 | Workplace procedures for the presentation and display of trayed and wrapped meat products are explained. | | |
| 1.6 | The requirements of legislation and codes relating to the labelling of trayed and wrapped meat products are explained. | | |
| | <table border="0"> <tr> <td style="padding-right: 20px;">Range</td> <td>Food Act 2014, Weights and Measures Act 1987, Australia New Zealand Food Standards Code.</td> </tr> </table> | Range | Food Act 2014, Weights and Measures Act 1987, Australia New Zealand Food Standards Code. |
| Range | Food Act 2014, Weights and Measures Act 1987, Australia New Zealand Food Standards Code. | | |

Planned review date	31 December 2029
----------------------------	------------------

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

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.