Title	Manage production of meat products and production problem solving in a retail meat or wholesale operation		
Level	5	Credits	12

Purpose	People credited with this unit standard are able to manage production to meet deadlines and production goals; and demonstrate knowledge of production problem solving.
	demonstrate knowledge of production problem solving.

Classification Meat Processing > Meat Retailing	
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Available grade	Achieved	
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## **Guidance Information**

1 Legislation and references

Performance of the outcomes of this unit standard must comply with but are not limited to:

Australia New Zealand Food Standards Code, available at http://www.foodstandards.govt.nz/;

Animal Products 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 Definition

Workplace includes all retail meat and wholesale butchery operations.

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3 Assessment

This unit standard may be assessed on the basis of evidence of demonstrated performance in the workplace where company process and product requirements are documented or in simulated work situations. In practice, this will call for a variety of modes of assessment and forms of evidence. Evidence is also required to demonstrate knowledge, understanding, and skill in the principles and practices directly relating to the competent performance of outcomes and evidence requirements.

# Outcomes and performance criteria

### **Outcome 1**

Manage production to meet deadlines and production goals.

### Performance criteria

- 1.1 Work priorities are established which meet workplace requirements.
- 1.2 Staff are allocated to tasks to make best use of available workforce in accordance with workplace requirements.
- 1.3 Adequate resources are available for workplace production goals.
  - Range space, equipment, tools, time.
- 1.4 Product waste is minimised in accordance with workplace standard for meat yield.
- 1.5 Production goals are achieved on time and to specified quantities and quality.
- 1.6 Processes according to workplace requirements are followed throughout production.

### Outcome 2

Demonstrate knowledge of production problem solving.

### Performance criteria

2.1 Production problems are identified and verified with reference to workplace requirements and legislation.

Range may include but is not limited to – problems of supply, storage, machinery, workflow, use of space, production goals and

deadlines, staffing, online orders.

2.2 Alternative solutions are identified and evaluated against workplace and legislative requirements

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2.3 Possible solutions are modelled to solve or minimise the impact of the identified problem.

Range models may include but are not limited to – duration, cause and

effect, route cause analysis, mind maps.

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 <a href="http://www.nzqa.govt.nz/framework/search/index.do">http://www.nzqa.govt.nz/framework/search/index.do</a>.

## Comments on this unit standard

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council <u>qualifications@hangaarorau.nz</u> if you wish to suggest changes to the content of this unit standard.