

Title	Forecast requirements and order product for meat retailing		
Level	5	Credits	18

Purpose	People credited with this unit standard are, for meat retailing, able to: forecast product requirements; select and order product; and demonstrate the knowledge which underpins forecasting requirements and ordering product
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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:
Animal Products Act 1999;
Biosecurity Act 1993;
Fair Trading Act 1986;
Fair Trading Amendment Act 2013;
Food Act 2014;
Food Regulations 2015;
Health and Safety at Work Act 2015;
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
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
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.

4 Range

Products used for this unit standard are beef, lamb, pork or goat, poultry, and smallgoods.

Outcomes and performance criteria

Outcome 1

Forecast product requirements for meat retailing.

Performance criteria

1.1 Product requirements are forecasted in accordance with workplace specifications and procedures.

Range previous sales data, trends, seasonal patterns, customer buying patterns, stock level, carcass classification, cost.

Outcome 2

Select and order product for meat retailing.

Performance criteria

2.1 Product forecast requirements are met in accordance with workplace specifications.

2.2 Product is ordered in accordance with workplace specifications and procedures in relation to delivery time, reliability of supply, price and product quality.

2.3 Forecast requirements are matched by the quantity ordered.

2.4 Order documentation is completed in accordance with workplace specifications and procedures.

Range accuracy, readability, supplier details, order quantities, description of items ordered, price, delivery terms, delivery arrangements.

Outcome 3

Demonstrate the knowledge which underpins forecasting requirements and ordering product for meat retailing.

Performance criteria

3.1 The generic processes of purchasing are described.

Range forecasting product requirements, sourcing and pricing product, ordering supplies, arranging delivery, payment, recording supply transactions.

3.2 Classification of meat in relation to purchasing decisions is explained.

Range may include – fresh or frozen cuts, joints, by-products and yield.

3.3 Stock control is described.

Range monitoring, rotation and stock levels.

3.4 Refrigeration is described as a factor of purchasing decisions.

Range storage time, deterioration, ageing, rotation of stock, use of loadlines.

3.5 Meat and associated product varieties typically purchased by a meat retailer are described with the aid of supplier catalogues.

Range cartoned product, dressed carcasses, edible by-products, prepared meat-based products, marinades, seasonings, coatings.

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	23 May 1996	31 December 2027
Review	2	31 March 2000	31 December 2027
Review	3	23 September 2005	31 December 2027
Review	4	18 June 2010	31 December 2027
Review	5	27 February 2025	N/A

Consent and Moderation Requirements (CMR) reference	0094
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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.