

<b>Title</b>	<b>Cure and smoke meat for sale</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>23</b>

<b>Purpose</b>	<p>This unit standard is intended for people working in the retail meat industry.</p> <p>People credited with this unit standard are able to: describe the underpinning knowledge required to cure and/or smoke meat for sale, prepare meat for curing and smoking; prepare brines for curing meat; cure and smoke meat for sale.</p>
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<b>Classification</b>	Meat Processing > Meat Retailing
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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:

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 Definitions

*Meat product* – where the meat product is first produced then smoked, example of meat products, kransky sausage, chorizo sausage.

*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 This unit standard may be assessed against in the workplace or in a simulated work situation such as at a regional assessment centre.
- 4 Range  
Competency is required to be demonstrated for curing and smoking of products from three of; beef, sheep meat, poultry, pork, goat.

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## Outcomes and performance criteria

### Outcome 1

Describe the underpinning knowledge required to cure and/or smoke meat for sale.

#### Performance criteria

- 1.1 Meat products suitable for curing and/or smoking are described.
- 1.2 The purpose of the ingredients, methods and techniques of curing and smoking typically used in the retail meat trade are described.
- 1.3 Packaging, use and storage of brine ingredients are described.
- 1.4 Preparation of brines in terms of safety and recipes is described.
- 1.5 Safe storage of brines, and cured and smoked products are described.
- 1.6 Food safe and suitable practice when smoking and curing meat are described.
- 1.7 Consequences of not using food safe and suitable practice when smoking and curing meat are described.

### Outcome 2

Prepare meat for curing and/or smoking.

#### Performance criteria

- 2.1 Work area hygiene and safety are checked and compliant with workplace procedures.
- 2.2 Equipment is selected and checked for condition and hygiene in accordance with workplace procedures.
- 2.3 Personal protective equipment (PPE) is selected and worn in accordance with workplace procedures.

- 2.4 Meat is selected and prepared for curing and/or smoking in accordance with workplace procedures.

### Outcome 3

Prepare brines for curing meat.

Range pumping brines, soaking brines.

#### Performance criteria

- 3.1 Brines are prepared in accordance with brine manufacturer's instructions and workplace procedures.

### Outcome 4

Cure meat for sale.

#### Performance criteria

- 4.1 Brine is evenly distributed and results in a complete cure in accordance with workplace procedures.
- 4.2 The meat product is free of damage after the pumping or injecting of brine in accordance with workplace procedures.

### Outcome 5

Smoke meat for sale.

Range using one of – hot, cold, liquid, dry, friction, wood, sawdust, or gas processes.

#### Performance criteria

- 5.1 Meat is smoked in accordance with workplace procedures.
- 5.2 Meat product is smoked to meet workplace specifications.
- Range appearance, flavour, texture.
- 5.3 Smoked and cured meat and meat products are stored in accordance with workplace procedures.

<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	23 May 1996	31 December 2020
Review	2	31 March 2000	31 December 2020
Review	3	20 April 2006	31 December 2020
Review	4	16 March 2017	31 December 2027
Review	5	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 Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.