

<b>Title</b>	<b>Produce value-added meat-based products for display and sale</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>20</b>

<b>Purpose</b>	People credited with this unit standard are able to: prepare to produce value-added meat-based products for display and sale, produce value-added meat-based products for display and sale, and complete the production tasks.
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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;  
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;  
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  
*Value-added meat-based products* – are those which have value beyond the standard cuts of meat. Examples are the addition of seasonings and stuffings, coatings or marinades (glaze, flavour), enhanced visual impact.

*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.

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## Outcomes and performance criteria

### Outcome 1

Prepare to produce value-added meat-based products for display and sale.

#### Performance criteria

- 1.1 Work area hygiene and safety are checked for compliance.
- 1.2 Equipment is selected and checked for condition and hygiene.
- 1.3 Personal hygiene practices are carried out.
- 1.4 Personal protective equipment (PPE) is selected and worn.
- 1.5 Meat is selected and prepared.
- 1.6 Ingredients are selected and proportioned.

### Outcome 2

Produce value-added meat-based products for display and sale.

Range four different types of value-added products for any minimum two of – beef, sheep, pork, poultry, game; resulting in eight total products.

#### Performance criteria

- 2.1 Product quality is checked.  
Range flavour, appearance, texture, firmness, evenness.
- 2.2 Meat type used is compatible with the value-added products.
- 2.3 Viable value-added products are produced in terms of cooking, saleability, and cost.

### Outcome 3

Complete the production tasks.

**Performance criteria**

3.1 Equipment and work area are cleaned.

3.2 Equipment and work area are left in a condition ready for the next task to begin.

<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	23 September 2005	31 December 2020
Review	4	18 June 2010	31 December 2020
Review	5	16 March 2017	31 December 2027
Review	6	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.