

Title	Produce trays of wrapped and labelled meat suitable for display and sale		
Level	3	Credits	16

Purpose	People credited with this unit standard are able to prepare to tray, wrap and label meat or meat products; make up meat or meat product trays; wrap and label meat or meat product and apply stock control methods.
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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:
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;
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
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

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. This includes the knowledge and use of suitable tools and equipment.

Outcomes and performance criteria

Outcome 1

Prepare to tray, wrap and label meat or meat product.

Performance criteria

- 1.1 Meat or meat products to be trayed, wrapped and labelled are identified by name and/or code.
- 1.2 Preparation is carried out in a hygienic and safe manner.

Range work areas, machinery, tools, protective clothing, work practices, personal hygiene.
- 1.3 Weighing machine is tared to comply with the Weights and Measures Act 1987.

Outcome 2

Make up meat or meat product trays.

Performance criteria

- 2.1 Tray sizes are chosen for product.
- 2.2 Product is laid out on tray.

Range may include – neatness, symmetry, number of items, weight, absorption material.
evidence requirement is a minimum of three meat or meat product trays

Outcome 3

Wrap and label meat or meat product and apply stock control methods.

Performance criteria

- 3.1 Hygiene is maintained.
- 3.2 Meat is wrapped and labelled.
- Range wrap is tight, tray is sealed; without damage to product, machine or injury to operator.
- 3.3 Product information is entered into scales or wrapping machine panel.
- Range may include – name, product codes, nutritional information panel, ingredients, price, shelf-life information.
- 3.4 Wrapped and labelled meat not required for immediate display is refrigerated.
- 3.5 Retail meat cuts and packs are rotated.
- 3.6 Incorrectly rotated meat cuts and meat packs are identified and corrective action is taken.
- 3.7 Over stocks and under stocks are identified and corrective action is taken.
- Range retail display, storage
- 3.8 Equipment and work area are cleaned and left in a condition ready for the next task to begin.

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 2020
Review	2	31 March 2000	31 December 2020
Review	3	20 April 2006	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

Consent and Moderation Requirements (CMR) reference	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 if you wish to suggest changes to the content of this unit standard.