

Title	Prepare meat for processing in food production		
Level	2	Credits	2

Purpose	People credited with this unit standard are able to: prepare for meat processing preparation; and prepare meat for processing in food production.
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Classification	Food and Related Products Processing > Food and Related Product Production
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the:
Health and Safety at Work Act 2015.
Food Act 2014.
Food Regulations 2015.
Resource Management Act 1991.
- 2 Definitions
Organisational procedures refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
PPE refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
- 3 Assessment information
All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Prepare for meat processing preparation.

Range meat may include but is not limited to fresh or cooked – pork, chicken, beef, mutton.

Performance criteria

- 1.1 Meat for preparation is checked for fitness of purpose, cleanliness, and any possible contamination.

- 1.2 Meat for preparation is checked as being available and in sufficient quantity for scheduled production.
- 1.3 Prior to use, meat for preparation is checked to ensure it conforms to production specifications.
- Range specifications may include but are not limited to – cut, aged, type, fat levels, temperature.
- 1.4 Prior to use, availability of recipe for scheduled meat preparation is checked for meat preparation requirements.

Outcome 2

Prepare meat for processing in food production.

Performance criteria

- 2.1 Meat for processing is prepared.
- 2.2 Prior to processing, prepared meat is checked to ensure it conforms to product specifications.
- Range specifications may include but are not limited to – minced, diced, ground, sliced.
- 2.3 Meat is prepared for processing and monitored within a timeframe that minimises risk of bacterial contamination.
- 2.4 Meat wastage due to preparation of meat for production is minimised.

Planned review date	31 December 2025
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 August 1996	31 December 2022
Revision	2	15 May 1998	31 December 2022
Review	3	19 August 2004	31 December 2022
Review	4	19 March 2010	31 December 2022
Review	5	25 February 2021	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 Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.