

16108 version 2

Produce trimmed, sliced and minced poultry meat cuts, and tray them for display and sale

Level: 3 Credits: 5

Replacement information:

This unit standard, unit standard 16107, unit standard 16109 and unit standard 16110 replaced unit standard 6994.

Entry information:

Recommend: Unit 167, *Practise food safety methods in a food business*; Unit 497, *Protect health and safety in the workplace*; Unit 2503, *Maintain hand knives in the meat processing industry*; and Unit 17024, *Sharpen hand knives in the meat processing industry*; and their subsequent amendments or replacements; or demonstrate equivalent knowledge and skills.

Special notes

- 1 Where company specifications and procedures are used as performance criteria, manufacturer's specifications and relevant legislative requirements are included where appropriate.
- 2 The word *company* is intended to include all butcheries.
- 3 This unit standard may be assessed on the basis of evidence of demonstrated performance in the workplace or in a simulated work situation such as at a regional assessment centre.
- 4 Legislative and regulatory requirements applicable to this unit standard include: Meat Act 1981, Food Act 1981, Australian and New Zealand Food Standards Code*, Food Hygiene Regulations 1974, Health and Safety in Employment Act 1992, Health and Safety in Employment Regulations 1995, Biosecurity Act 1993, Animal Products Act 1999, Animal Products (Ancillary and Transitional Provisions) Act 1999.

*Available at www.foodstandards.govt.nz

Judgment statement

- Verifier: The trainee has shown ability to meet the standard stated within this unit in accordance with company specifications, procedures and where appropriate manufacturer's instructions.
- Assessor: Based on the evidence of the verifier and demonstrated skills and knowledge the candidate has met the criteria as specified within this unit including all range statements.
- Focus: Throughout this area of assessment the candidate will need to consistently apply knowledge learned relating to: Health and Safety, Personal Hygiene, Food Hygiene, company specifications and procedures and any legislative requirements.
- Scope: Hand saws and/or band saws can be used as long as their use is consistent with usual business practice.
Wrapping may include vacuum packing, manual or automatic wrapping

Element 1		
Select and trim poultry meat cuts for sale.		
Performance Criteria	Candidate	Assessor
1.1 Work area is cleaned and sanitised in accordance with company specifications, and legislative requirements.	The candidate cleans and sanitises their work area before use.	
1.2 Health and safety in the workplace and food hygiene procedures are implemented in accordance with company specifications, and legislative requirements.	The candidate can explain and follows health, safety and food hygiene procedures relating to: <ul style="list-style-type: none"> ▪ food hygiene ▪ clothing, hair, hands and any jewellery ▪ hand saw and/or band saw (as used by candidate) ▪ knife handling and condition ▪ safety equipment ▪ mincer ▪ meat tray packing Includes PC 4.3 and 8.4	
1.3 Knives are held in pouch when not in use and are maintained in safe and hygienic condition in accordance with company specifications and procedures		
1.4 Meat selected matches the specification of the product being prepared for sale.		
1.5 Bones are cleaned and trimmed and off-cut product is placed in designated bins in accordance with company specifications and procedures.	The candidate selects meat, which matches the product being prepared for sale	
1.6 Meat cuts are trimmed in accordance with company specifications. Range: specific cut, weight, price, quality.	The candidate: <ul style="list-style-type: none"> ▪ cleans bones, placing off cuts into designated bins. ▪ Trim meat cuts to specific cut, weight, price and quality. 	
1.9 Scratches and score marks are minimised in accordance with company procedures and requirements.	<ul style="list-style-type: none"> ▪ cuts efficiently minimising scratches, score marks and duplication ▪ tasks are completed in line with minimum industry output requirements 	
1.10 Trimming tasks are completed within the time specified by production schedules.		
1.7 Defects and contamination in meat are detected and dealt with in accordance with company specifications, and legislative requirements. Range: boning, cutting, handling, storage, animal disease defects.	The candidate can identify contamination and meat defects and describe their causes and the actions taken to eliminate. <ul style="list-style-type: none"> ▪ boning, ▪ cutting, ▪ handling, ▪ storage, ▪ animal disease defects. 	

Element 3

Select and mince poultry meat for sale.

Performance Criteria		Candidate	Assessor
3.1	Meat selected for mincing is free of excess fat, excess skin, cartilage and bone in accordance with company specifications and procedures.	The candidate can: <ul style="list-style-type: none"> ▪ select meat for mincing that is free of excess fat, glands, heavy gristle, cartilage and bone ▪ ensure the mince produced complies with company specifications ▪ maintain the mincer 	
3.2	Mincer is set up, operated and maintained in accordance with the company food safety procedures.		
3.3	Mince produced complies with company specifications, and legislative requirements.		

Element 4

Make up meat trays for display.

Range: three window display and/or meat display cabinet trays.

Performance Criteria		Candidate	Assessor
4.1	Tray size and colour meet company specifications for product.	The candidate can make up meat trays for window display and meat display cabinet and: <ul style="list-style-type: none"> ▪ ensure the tray size and colour meet company specifications for product ▪ ensure the layout of product is neat, appealing to the eye and has the correct number/weight of meat items In ALL cases they must be assessed for a minimum of three trays	If the candidate does both window display and meat display cabinets they must be assessed against both.
4.2	Layout of product on tray is in accordance with company specifications. Range: neatness, eye appeal, number of meat items, weight.		If they only use window display or meat display cabinet trays they need only be assessed against the one they use
4.3	Trays are made up in accordance with company specifications, and health and safety legislative requirements.		If they only use window display or meat display cabinet trays they need only be assessed against the one they use
4.4	Meat defects and contamination are removed prior to traying and display. Range: may include but not limited to - bruising, broken bones, internal remains, feathers		In ALL cases they must be assessed for a minimum of three trays

Element 5

Provide safe storage for trimmed, minced and rolled poultry meat cuts.

Performance Criteria	Candidate	Assessor
5.1 Freshness and appearance of product are maintained in accordance with company specifications and procedures, and customer requirements. Range: containers, wrapping, cold storage, rotation within cold storage.	The candidate can: <ul style="list-style-type: none">▪ provide safe storage for trimmed, sawn, minced and rolled poultry meat cuts▪ maintain the freshness and appearance of product by containers, wrapping, cold storage and rotation within cold storage	
5.2 Products are stored in accordance with company specifications.		