

16109 version 2

Produce trimmed, sliced, sawn, minced and rolled pork meat cuts, and tray them for display and sale

Level: 4 Credits: 15

Replacement information:

This unit standard, unit standard 16107, unit standard 16108 and unit standard 16110 replaced unit standard 6994.

Entry information:

Recommended: 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, trim, and manually slice pork meat cuts for sale.		
Performance Criteria	Candidate	Verifier/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"> ▪ clothing, hair, hands and any jewellery ▪ food hygiene ▪ safety equipment ▪ slicer or meat cutter operation ▪ hand saw and/or band saw (as used by candidate) ▪ mincer ▪ meat tray packing ▪ knife handling and condition 	Includes in PC 2.4, 4.5, 5.2, 6.2 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.	The candidate selects meat, which matches 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: <ul style="list-style-type: none"> ▪ cleans bones, placing off cuts into designated bins. ▪ trims and slices meat cuts to specific cut, weight, price and quality. ▪ cuts efficiently minimising scratches, score marks and duplication ▪ uses body weight to advantage minimising physical stress. ▪ tasks are completed in line with minimum industry output requirements 	
1.6 Meat cuts are trimmed and sliced in accordance with company specifications. Range: specific cut, weight, price, quality.		
1.8 There is no inordinate duplication of cutting effort. Body weight is used to minimise physical stress on upper body.		
1.9 Scratching and score marks to meat are minimised in accordance with company specifications and procedures.		
1.10 Slicing and trimming tasks are completed within the time specified by production schedules.		

Performance Criteria	Candidate	Verifier/Assessor
1.7 Defects and contamination in meat are detected and dealt with in accordance with company specifications, and legislative requirements.	The candidate can identify contamination and meat defects and describe their causes and the actions taken to eliminate.	

Element 2
Select and slice pork meat by machine for sale.

Performance Criteria	Candidate	Assessor
2.1 Meat selected matches the specification of the product being prepared for sale.	The candidate can: <ul style="list-style-type: none"> ▪ Select meat that matches product specification ▪ Produce even and undamaged slices of product ▪ Produce product to specific cut, weight, price and quality requirements ▪ Identify and deal with defects and contamination in meat 	
2.2 Even, undamaged slices are produced in accordance with company specifications and procedures.		
2.3 Defects and contamination in meat are detected and dealt with in accordance with company specifications, and legislative requirements.		
2.4 Slicer or meat cutter is operated in accordance with company food safety specifications and procedures.		
2.5 Sliced meat meets company specifications. Range: specific cut, weight, price, quality.		

Element 3

Select and saw pork meat for sale.

Range: hand saw and/or band saw.

Performance Criteria	Candidate	Verifier/Assessor
3.1 Meat selected matches the specification of the product being prepared for sale.	The candidate can: <ul style="list-style-type: none"> ▪ select meat that matches the specification of the product being prepared for sale ▪ sawn meat to meet specific cut, weight, price and quality ▪ remove bone dust ▪ clean and trim bones ▪ place off-cut product in designated bins Using a hand saw and/or band saw as used by candidate.	If the candidate uses both a hand saw and band saw they must be assessed against both. If they only use a hand saw or band saw they need only be assessed against the one they use
3.2 Meat is sawn and bone dust removed in accordance with company food safety specifications and procedures.		
3.3 Bones are cleaned and trimmed and off-cut product is placed in designated bins in accordance with company specifications and procedures.		
3.4 Sawn meat meets company specifications.		

Range: specific cut, weight, price, quality.

Element 4

Select and mince pork for sale.

Performance Criteria	Candidate	Verifier/Assessor
4.1 Meat selected for mincing is free of excess fat, glands, heavy gristle, 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 	
4.2 Mincer is set up, operated and maintained in accordance with the company food safety procedures.		
4.3 Mince produced complies with company specifications, and legislative requirements.		

Element 5

Make up meat trays for window display and meat display cabinet.

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

Performance Criteria	Candidate	Verifier/Assessor
5.1 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. 	If the candidate does both window display and meat display cabinets they must be assessed against both. If they only use window display or meat display cabinet trays they need only be assessed against the one they use In ALL cases they must be assessed for a minimum of three trays
5.2 Layout of product on tray is in accordance with company specifications. Range: neatness, eye appeal, number of meat items.		
5.3 Trays are made up in accordance with company specifications, and health and safety legislative requirements.		
5.4 Meat defects and contamination are removed prior to traying and display.		

Element 6

Provide safe storage for trimmed, sliced, sawn and rolled pork meat cuts.

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