

**17236 version 2**

**Demonstrate knowledge of refrigeration for meat retailing**

**Level: 2 Credits: 2**

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Entry information:

Open.

Special notes

1 Legislative and regulatory requirements applicable to this unit standard include the Food Act 1981 and Food (Safety) Regulations 2002.

Codes of Practice also relevant to this unit standard include the Australia New Zealand Food Standards Code available at <http://www.foodstandards.govt.nz/> .

2 The standards of temperature control referred to in this unit standard are those specified by company procedures.

Judgment statement

Assessor: Based on the evidence of demonstrated 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 the types and purpose of refrigeration, standards and method of temperature control and requirements for managing the cold storage of meat.

Scope: Refrigerated work areas, cool rooms, deep freezers and meat display units.  
Temperatures for freezing meat, achieving an optimum freezing rate; the maximum temperature for refrigerated work areas, cool rooms, deep freezers, meat display cabinets, brines

<b>Element 1</b>		
Describe the types and purpose of refrigeration and freezing plant used in retail meat outlets.		
Range    refrigerated work area, cool room, deep freeze, meat display unit.		
<b>Performance Criteria</b>	<b>Candidate</b>	<b>Assessor</b>
1.1      Types of refrigeration and freezing plant are described in terms of uses and limitations.	Describe the purpose of refrigeration and freezing plant used in refrigerated work areas, cool rooms, deep freeze, and meat display units in retail meat outlets	
1.2      Purpose of each type of equipment for storing meat is described.		

<b>Element 2</b>		
State the standards and method of temperature control for refrigerating and freezing meat.		
<b>Performance Criteria</b>	<b>Candidate</b>	<b>Assessor</b>
2.1      Temperature control standards are stated in accordance with legislative requirements and company specifications.	Describe the temperature control standards for the following in accordance with legislative requirements and company specifications: <ul style="list-style-type: none"> <li>▪ freezing meat,</li> <li>▪ achieving an optimum freezing rate;</li> <li>▪ the maximum temperature for refrigerated work areas,</li> <li>▪ cool rooms,</li> <li>▪ deep freezers,</li> <li>▪ meat display cabinets,</li> <li>▪ brines</li> </ul>	Answers need to meet legislative requirements and company specifications
Range    temperatures for freezing meat, achieving an optimum freezing rate; the maximum temperature for refrigerated work areas, cool rooms, deep freezers, meat display cabinets, brines.		
2.2      Temperature control methods for maintaining standards are described in terms appropriate to the needs of the meat being stored.	Describe temperature control methods in terms of the needs of the meat being stored.	

**Element 3**

Describe the requirements for managing the cold storage of meat.

<b>Performance Criteria</b>		<b>Candidate</b>	<b>Assessor</b>
3.1	Requirements for managing the cold storage and cold chain of meat are described.	Describe the requirements for managing the cold storage and cold chain of meat including: wrapping meat, vacuum packing meat, separation of cooked and raw product, ageing meat, monitoring shelf life, stock rotation, air circulation, temperature control, load line control	
Range	wrapping meat, vacuum packing meat, separation of cooked and raw product, ageing meat, monitoring shelf life, stock rotation, air circulation, temperature control, load line control.		
3.2	Indications of inadequate cold storage and temperature control are described.	Describe what error cold storage and/or temperature control in would cause the following:	
Range	bone and chemical tainting, freezer burn, frosting, deterioration, formation of ice crystals, loss of flavour, loss of nutritive value.	bone and chemical tainting, freezer burn, frosting, deterioration, formation of ice crystals, loss of flavour, loss of nutritive value	