

## 17237 version 2

### Describe the purpose and methods for adding value to meat for retail sale

Level: 3 Credits: 3

---

Entry information:

Open

Special notes

- 1 Legislative and regulatory requirements applicable to this unit standard include: Animal Products Act 1999, Animal Products (Ancillary and Transitional Provisions) Act 1999, Food Act 1981, Food (Safety) Regulations 2002, Meat Act 1981.

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 Resource Documents

Publications on the nutritional value of meat and on cooking and serving meat are available from New Zealand Beef and Lamb Marketing Bureau (PO Box 33-648, Takapuna, Auckland), and the New Zealand Pork Industry Board (PO Box 4048, Wellington).

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 purpose and methods for adding value to meat for retail sale.

Scope: The description of value added includes gourmet cuts, mince-based products, diced products, sliced products, rolls, roasts, use of by-products, seasoning, marinades, stuffing, pastry.

**Element 1**

Describe the purpose and methods for adding value to meat for retail sale.

<b>Performance Criteria</b>	<b>Candidate</b>	<b>Assessor</b>
<p>1.1 Purpose of adding value to meat for retail sale is described in terms of customer demand, customer convenience, and sales and profit.</p> <p>Range: the description includes gourmet cuts, mince-based products, diced products, sliced products, rolls, roasts, use of by-products, seasoning, marinades, stuffing, pastry.</p>	<p>Describe the customer demand, customer convenience, sales and profit of the following :</p> <ul style="list-style-type: none"> <li>▪ gourmet cuts,</li> <li>▪ mince-based products,</li> <li>▪ diced products,</li> <li>▪ sliced products,</li> <li>▪ rolls,</li> <li>▪ roasts,</li> <li>▪ use of by-products,</li> <li>▪ seasoning,</li> <li>▪ marinades,</li> <li>▪ stuffing,</li> <li>▪ pastry.</li> </ul>	
<p>1.2 The techniques used to add value to meat products are described in outline.</p> <p>Range: the description includes gourmet cuts, gourmet rolls, use of coatings, seasonings, marinades, preparation of meat-based products.</p>	<p>Describe techniques used to add value to meat products including:</p> <ul style="list-style-type: none"> <li>▪ gourmet cuts,</li> <li>▪ gourmet rolls,</li> <li>▪ use of coatings,</li> <li>▪ seasonings,</li> <li>▪ marinades,</li> <li>▪ preparation of meat-based products</li> </ul>	
<p>1.3 Ingredients and their purposes are identified and described in terms of seasonings, coatings, marinades, fillings, and enhancing visual impact.</p>	<p>Identify and describe the purpose of ingredients used in:</p> <ul style="list-style-type: none"> <li>▪ seasonings,</li> <li>▪ coatings,</li> <li>▪ marinades,</li> <li>▪ fillings,</li> <li>▪ enhancing visual impact.</li> </ul>	

Continued

<p>1.4</p> <p>Range:</p>	<p>Safe food practices and consequences of unsafe food practices during the creation of value-added products are described.</p> <p>the description includes the dangers of mixing raw and cooked meat, storage, shelf life, deterioration.</p>	<p>Describe Safe food practices and consequences of unsafe food practices during the creation of value-added products including:</p> <ul style="list-style-type: none"> <li>▪ the dangers of mixing raw and cooked meat,</li> <li>▪ storage,</li> <li>▪ shelf life,</li> <li>▪ deterioration</li> </ul>	
<p>1.5</p>	<p>The market demand for value-added retail meat products is described in terms of price, variety, and products.</p>	<p>Describe the market demand for at least three value-added retail meat products. Include reference to the price and variety of products</p>	