

### 6993 version 3

### Cure and smoke meat for sale

Level: 3 Credits: 23

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#### 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; or demonstrate equivalent knowledge and skills.

#### Special notes

- 1 *Company specifications and procedures* include manufacturer's specifications, legislative requirements, and product recipes as appropriate.
- 2 The word *company* is intended to include all butcheries.
- 3 Meat types used for this unit standard are: sheep, beef, pork, and poultry.
- 4 This unit standard may be assessed against in the workplace or in a simulated work situation such as at a regional assessment centre.
- 5 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, Health and Safety in Employment Act 1992, Health and Safety in Employment Regulations 1995, Meat Act 1981.
- 6 Codes of Practice also relevant to this unit standard include the Australia New Zealand Food Standards Code available at <http://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. Descriptions can be written or oral, if oral notes must be taken during and be added to the candidates 'workbook' so it can be made available for moderation.
- 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: Meat types used for this unit standard are: sheep, beef, pork, and poultry.

<b>Element 1</b>		
Prepare meat for curing and smoking.		
<b>Performance Criteria</b>	<b>Candidate</b>	<b>Verifier/Assessor</b>
1.1 Meat is prepared in accordance with company specifications and procedures.	The candidate prepares meat for curing and smoking in accordance with company specifications and procedures.  Preparation includes cutting and trimming to make efficient use of curing materials, process, and equipment	
1.2 Meat prepared for curing and smoking is cut and trimmed to make efficient use of curing materials, process, and equipment in accordance with company specifications and procedures.		

<b>Element 2</b>		
Prepare brines for curing of meat.		
Range pumping brines, soaking brines.		
<b>Performance Criteria</b>	<b>Candidate</b>	<b>Verifier/Assessor</b>
2.1 Brines are prepared in accordance with brine manufacturer's instructions.	The candidate can prepare pumping and soaking brines for curing of meat in accordance with brine manufacturer's instructions and the Australia New Zealand Food Standards Code.	
2.2 Brines are prepared in accordance with the Australia New Zealand Food Standards Code.		

<b>Element 3</b>		
Cure meat for sale.		
<b>Performance Criteria</b>	<b>Candidate</b>	<b>Verifier/Assessor</b>
3.1 Curing technique achieves an even distribution of brine and results in a complete cure in accordance with company specifications and procedures.	The candidates curing technique achieves an even distribution of brine and results in a complete cure in accordance with company specifications and procedures	Meat is free of damage resulting from pumping/injecting technique and is free of injected air
3.2 Brine pump is operated and cleaned in accordance with company specifications and procedures.	The candidate operates and cleans the brine pump in accordance with company specifications and procedures	
3.3 Production requirements are met within specified deadlines in accordance with company specifications and procedures.		
3.4 Cured meat products are stored in accordance with company specifications and procedures.	The candidate stores cured meat products in accordance with company specifications and procedures	

<b>Element 4</b>		
Smoke meat for sale.		
Range any one of – hot, cold, liquid, dry, friction, wood, sawdust smoking, gas smoking.		
<b>Performance Criteria</b>	<b>Candidate</b>	<b>Verifier/Assessor</b>
4.1 Meat is smoked in accordance with company specifications and procedures.	The candidate smokes meat to company specifications including appearance, flavour, texture within specified deadlines as per company specifications and procedures	Smoke meat for sale by any one of any one of – hot, cold, liquid, dry, friction, wood, sawdust smoking, gas smoking.
4.2 Smoked meat products meet company specifications. Range appearance, flavour, texture.		
4.3 Production requirements are met within specified deadlines as per company specifications and procedures.		
4.4 Smoked meat products are stored in accordance with company specifications and procedures.	The candidate stores smoked meat products in accordance with company specifications and procedures	

<b>Element 5</b>		
Demonstrate the underpinning knowledge required to cure and smoke meat for sale.		
<b>Performance Criteria</b>	<b>Candidate</b>	<b>Verifier/Assessor</b>
5.1 Cuts, joints, portions, and products are identified and described in terms of their suitability for curing and/or smoking.	Identify and describe cuts, joints, portions, and products suitable for curing and/or smoking	
5.2 The purpose, ingredients, methods and techniques of curing and smoking are described in terms of their use in the retail meat trade.	Describe the purpose, ingredients, methods, and safety factors associated with curing and smoking techniques typically used in the retail meat trade.	Assessment includes part of PC 5.4
5.3 The packaging, use and storage of brine ingredients are described in terms of their use in the retail meat trade.	Describe the packaging, use and storage of brine ingredients.	
5.4 The preparation of brines is described in terms of safety and recipes.	Describe brine recipes and their use	
5.5 The safe storage of brines, cured and smoked products is described in terms of storage and packaging.	Describe the safe storage of brines, cured and smoked products  This may include - hanging, cold storage, rotation within cold storage, wrapping/vacuum packing, boxing.	The candidate can describe a safe storage method not listed.
5.6 Safe practice and the consequences of unsafe practice when smoking and curing are described in terms of health, product and equipment implications.  Range preparation of brines, the achievement of a complete cure, the cleaning of plant and machinery.	Describe safe practice and the consequences of unsafe practice when smoking and curing. Include reference to the preparation of brines, the achievement of a complete cure and the cleaning of plant and machinery.	