

6995 version 3

Produce meat-based smallgoods for meat retailing

Level: 3 Credits: 23

Entry information

Recommended: Unit 167, *Practise food safety methods in a food business*; Unit and Unit 497, *Protect health and safety in the workplace*; 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 By definition, emulsion based smallgoods products relevant to this unit standard are: frankfurters, chipolatas, saveloys, sausages, luncheon meat, sausage meat and specialty sausages.
- 4 Candidate would need to demonstrate competency in producing one batch of standard emulsion sausages or one batch of specialty sausages.
- 5 For this unit standard it is assumed that the meat product is already cut and in a form suitable for processing.
- 6 This unit standard may be assessed against in the workplace or in a simulated work situation such as at a regional assessment centre.
- 7 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, Food Hygiene Regulations 1974, Health and Safety in Employment Act 1992, Health and Safety in Employment Regulations 1995, Meat Act 1981, Weights and Measures Act 1987.
- 8 Codes of Practice also relevant to this unit standard include the Australia New Zealand Food Standards Code available at <http://www.foodstandards.govt.nz/>.

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: By definition, emulsion based smallgoods products relevant to this unit standard are: frankfurters, chipolatas, saveloys, sausages, luncheon meat, sausage meat and specialty sausages.

Candidates would need to produce one batch of standard emulsion sausages or one batch of specialty sausages.

For this unit standard it is assumed that the meat product is already cut and in a form suitable for processing.

Element 1

Select meat and prepare to make smallgoods products.

Performance Criteria	Candidate	Verifier/Assessor
1.1 Meat is free of excess fat, glands, heavy gristle, cartilage and bone in accordance with company specifications and procedures.	The candidate ensures meat is free of excess fat, glands, heavy gristle, cartilage and bone in accordance with company specifications and procedures	
1.2 Manufacturing product is selected, weighed, and classified in accordance with company specifications and procedures.	The candidate selects, weighs and classifies manufacturing products in accordance with company specifications and procedures	
1.3 Mince is produced without injury to self and damage to machinery.	The candidate produces mince without injury to themselves or others and in accordance with company specifications and procedures.	
1.4 Mince is produced in accordance with company specifications and procedures.		
1.5 Machinery is maintained in clean and hygienic state in accordance with company specifications and procedures.	The candidate cleans and maintains machinery in accordance with company specifications and procedures.	
	The candidate can point out and describe the purpose of the operating controls and safety features on equipment used on site.	<i>Includes practical component of PC 6.2</i>

Element 2		
Select, proportion, and blend ingredients for smallgoods.		
Range mince classification, meal, seasoning, spices, preservatives.		
Performance Criteria	Candidate	Verifier/Assessor
2.1 Ingredients are selected and proportioned in accordance with company specifications and procedures.	The candidate selects proportions and blends ingredients (mince classification, meal, seasoning, spices, preservatives) ensuring the temperature is maintained during blending in accordance with company specifications and procedures.	
2.2 Ingredients are blended to required consistency in accordance with company specifications and procedures.		
2.3 Temperature is maintained during blending in accordance with company specifications and procedures.		
2.4 Bowl chopper is operated in accordance with company specifications and procedures.	The candidate operates and cleans the bowl chopper in accordance with company specifications and procedures.	
2.5 Bowl chopper is cleaned in accordance with company specifications and procedures without injury to self.		

Element 3		
Fill casings for smallgoods.		
Range auto fillers and/or manual fillers.		
Performance Criteria	Candidate	Verifier/Assessor
3.1 Speed of filling matches production requirement.	The candidate fills casings to the specified capacity and at an appropriate speed in accordance with the production schedule, company specifications and procedures.	
3.2 Casing is filled to specified capacity in accordance with the company specifications and procedures.		
3.3 Filler is operated safely in accordance with company specifications and procedures.	The candidate operates the filler safely maintaining a continuity of links in accordance with company specifications and procedures.	
3.4 Continuity of links is maintained in accordance with company specifications and procedures.		

Element 4		
Cook smallgoods.		
Performance Criteria	Candidate	Verifier/Assessor
4.1 Smallgoods are batch cooked for specified time and temperature in accordance with company specifications and procedures.	The candidate operates the cooker in accordance with company specifications and procedures ensuring batches of smallgoods are cooked for specified time at the specified temperature.	
4.2 Cookers are operated in accordance with company specifications and procedures.		

Element 5		
Provide safe storage for smallgoods.		
Performance Criteria	Candidate	Verifier/Assessor
5.1 Freshness and appearance of products are maintained in accordance with company specifications and procedures. Range may include but not limited to - hanging, cold storage, rotation within cold storage, wrapping/vacuum packing, boxing.	The candidate stores smoked smallgoods ensuring the freshness and appearance of products are maintained in accordance with company specifications and procedures. Storage options include: hanging, cold storage, rotation within cold storage, wrapping/vacuum packing, boxing	
5.2 Products are stored in accordance with company specifications and procedures.		

Element 6		
Demonstrate the underpinning knowledge required to produce smallgoods for meat retailing.		
Performance Criteria	Candidate	Verifier/Assessor
<p>6.1 Safe practice and the consequences of unsafe practice when manufacturing smallgoods are described.</p> <p>Range operation of mincers, bowl cutters, fillers, cookers; temperature control during mixing.</p>	<p>Describe safe practice and the consequences of unsafe practice when manufacturing smallgoods including:</p> <ul style="list-style-type: none"> ▪ operation of mincers, ▪ bowl cutters, ▪ fillers, ▪ cookers; ▪ temperature control during mixing. 	
<p>6.2 The purpose and function of the meat processing plant and machines used to manufacture smallgoods are described and the operating controls and safety features named and located.</p> <p>Range multi injectors, mincers, bowl cutters, fillers, cookers, smokers.</p>	<p>Describe the purpose and function of the meat processing plant and machines including multi injectors, mincers, bowl cutters, fillers, cookers, smokers used to manufacture smallgoods.</p>	
<p>6.3 The variety of common and speciality smallgoods typically manufactured for retail sale is described.</p> <p>Range chipolatas, frankfurters, sausages, specialty sausage, saveloys, luncheon meat, sausage meat.</p>	<p>Describe the attributes for common and speciality smallgoods typically manufactured for retail sale in NZ including:</p> <ul style="list-style-type: none"> ▪ chipolatas, ▪ frankfurters, ▪ sausages, ▪ specialty sausage, ▪ saveloys, ▪ luncheon meat, ▪ sausage meat 	
<p>6.4 Meat, fat content, and additives are described in accordance with the requirements of the Food Act 1981 and the Australia New Zealand Food Standards Code.</p>	<p>Describe the meat, fat content, and additives of small goods in accordance with the requirements of the Food Act 1981 and the Australia New Zealand Food Standards Code.</p>	