

6996 version 3

Produce value-added meat-based products for display and sale

Level: 4 Credits: 20

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; Unit 16107, Produce trimmed, sliced, sawn, minced and rolled beef meat cuts, and tray them for display and sale; Unit 16108, Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale; Unit 16109, Produce trimmed, sliced, sawn, minced and rolled pork meat cuts, and tray them for display and sale; Unit 16110, Produce trimmed, sliced, sawn, minced and rolled sheep meat cuts and tray them for display and sale; and Unit 17024, Sharpen hand knives in the meat processing industry; or demonstrate equivalent knowledge and skills.

Special notes

- 1 Where company specifications and procedures are used as performance criteria, manufacturer's specifications, product recipes and relevant legislative requirements are included where appropriate.
- 2 The word *company* is intended to include all butcheries.
- 3 Value-added meat-based products are those which have value beyond the standard cuts of meat.
- 4 Achievement of added value includes but is not limited to seasonings, coatings, cooking, marinades, enhanced visual impact.
- 5 The objective of adding value to a meat product is to improve its saleability through innovation and creativity.
- 6 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.
- 7 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, and Animal Products (Ancillary and Transitional Provisions) Act 1999.

*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: Value-added meat-based products are those which have value beyond the standard cuts of meat.
Achievement of added value includes but is not limited to seasonings, coatings, cooking, marinades, enhanced visual impact.
The objective of adding value to a meat product is to improve its saleability through innovation and creativity

Element 1		
Select meat and prepare to make value-added 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.	<p>The candidate can select meat and prepare to make value-added products including seasonings, coatings, cooking, marinades, and enhanced visual impact</p> <ul style="list-style-type: none"> ▪ Meat is free of excess fat, glands, heavy gristle, cartilage and bone ▪ Ingredients are selected and proportions measured out 	
1.2 Ingredients are selected and proportioned in accordance with company specifications.		
1.3 Products are prepared in accordance with company specifications, and legislative requirements.		

Element 2		
Produce value-added meat-based products.		
Range: produce four products for each type of meat: beef, sheep meat, pork, poultry.		
Performance Criteria	Candidate	Verifier/Assessor
<p>2.1 Product quality is in accordance with company specifications, and legislative requirements.</p> <p>Range: flavour, appearance, texture, firmness, evenness.</p>	<p>Produce four value-added products for each type of meat: beef, sheep meat, pork, poultry</p> <ul style="list-style-type: none"> ▪ Product quality (flavour, appearance, texture, firmness and evenness) is in accordance with company specifications, and legislative requirements ▪ Value-added products must be compatible with meat type used and be marketable 	<p>The candidate must produce four products for each type of meat:</p> <ul style="list-style-type: none"> ▪ beef, ▪ sheep, ▪ pork, ▪ poultry
2.2 Value-added products are compatible with meat type used.		
2.3 All value-added products produced are marketable.		