

6997 version 3

Produce trays of wrapped and labelled meat suitable for display

Level: 3 Credits: 16

Entry information: Open.

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 retail meat outlets.
- 3 Meat used in this unit standard includes: bone-in and bone-out cuts, processed meats, smallgoods, and value-added products.
- 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 Regulations 1984, Food (Safety) Regulations 2002, Health and Safety in Employment Act 1992, Health and Safety in Employment Regulations 1995, Meat Act 1981, Weights and Measures Act 1987.
- 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>.
- 7 wrapping may include vacuum packing, manual or automatic wrapping

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.
- 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 used in this unit standard includes: bone-in and bone-out cuts, processed meats, smallgoods, and value-added products. Wrapping may include vacuum packing, manual or automatic wrapping

Element 1

Prepare to tray, wrap and label meat.

Performance Criteria	Candidate	Verifier/Assessor
1.1 Products to be trayed, wrapped and labelled are identified by name and/or code in accordance with company specifications and procedures.	Identify the meat products to be wrapped by name and/or code in accordance with company specifications.	
1.2 Preparation is carried out in a hygienic and safe manner in accordance with company specifications and procedures. Range work areas, machinery, tools, protective clothing, work practices, personal hygiene.	Carry out good personal and food hygiene practices and works safely in accordance with company specifications and procedures. Including: <ul style="list-style-type: none">▪ work areas,▪ machinery,▪ tools,▪ protective clothing,▪ work practices,▪ personal hygiene	
1.3 Weighing machine is correctly tared to comply with the Weights and Measures Act 1987.	Tare and entered product information into scales or weighing machine in accordance with company specifications and procedures (these will meet the requirements of the Weights and Measures Act 1987)	

Element 2

Make up meat trays.

Performance Criteria		Candidate	Verifier/Assessor
2.1	Tray size and colour meet company specifications for product.	Tray size and colour meet specifications for product	
2.2	Layout of product on tray is in accordance with company specifications and procedures. Range neatness, eye appeal, number of meat items, weight.	Layout of product on tray is neat, appealing to the eye and has the correct number of meat items and/or weight.	
2.3	Trays are made up using absorption materials in accordance with company specifications and procedures.	Made up trays use absorption materials where required	

Element 3

Wrap and label meat that is suitable for display.

Performance Criteria		Candidate	Verifier/Assessor
3.1	Meat is wrapped and labelled without damage to product and machine.	The candidate packs, wraps and labels product, at a speed that meets company production requirements, without damage to product, machine or injury to self and others in compliance with requirements	Includes assessment for PC 3.6
3.2	Meat is wrapped and labelled without injury to the operator and in accordance with Health and Safety in Employment Act 1992.		
3.3	Wrap is tight and tray is sealed correctly in accordance with company specifications and procedures.	The candidate produces meat with packs that are tightly wrapped and sealed correctly and explain the presentation and display requirements of trayed and wrapped meat products	Includes assessment for PC 4.4
3.4	Product information is entered into scales or wrapping machine panel in accordance with Range May include but not limited to - name, product codes, nutritional information panel, ingredients, price, shelf life information.	The candidate enters information into the scales or wrapping machine panel in accordance with company specifications and procedures. Information could include the product name, product codes, nutritional information panel, ingredients, price, shelf life information	
3.5	Machinery malfunctions are identified and rectified in accordance with company procedures, manufacturer's recommendations and with minimum delay to production.	The candidate identifies machinery malfunctions which are rectified in accordance with company procedures, manufacturer's recommendations and with minimum delay to production.	
3.6	Packaging speed meets company production requirements.		Included in assessment for PC 3.2
3.7	Hygiene is maintained in accordance with company specifications and procedures.		Included in assessment for PC 1.2
3.8	Wrapped and labelled meat not required for immediate display is stored in accordance with company specifications and procedures.	The candidate stores wrapped and labelled meat not required for immediate display in accordance with company specifications and procedures	

Element 4

Demonstrate the underpinning knowledge required to produce trays of wrapped and labelled meat suitable for display.

Performance Criteria	Candidate	Verifier/Assessor
4.1 Cuts, portions, and edible offals taken from beef, sheepmeat, pork, and poultry are trayed, wrapped, packed, identified and named.	The candidate can identify and correctly name cuts, portions, and edible offal's taken from beef, sheep meat, pork, and poultry trayed and wrapped during assessment.	Record five examples correctly identified as part of the assessment
4.2 Safe practice and the consequences of unsafe practice during the production of trays of wrapped and labelled meat are explained. Range the explanation includes dangers of mixing raw and cooked meat, wrong labelling, packing machine operations.	Explain the consequences of unsafe practice during the production of trays of wrapped and labelled meat are explained.	The explanation needs to include the dangers of mixing raw and cooked meat, wrong labelling and packing machine operations.
4.3 Wrapping, packing and labelling processes are described. Range the description includes manual and/or machine wrapping, types of wrapping, vacuum packing, product coding, labelling processes.	Describe wrapping, packing and labelling processes <ul style="list-style-type: none">- manual and/or machine wrapping- types of wrapping- vacuum packing- product coding- labelling processes	The explanation doesn't need to cover wrapping, packing and labelling processes covered in the practical assessments.
4.4 The presentation and display of trayed and wrapped meat products are explained in terms of company specifications and procedures.		Included in assessment for PC 3.3
4.5 The labelling of trayed and wrapped meat products is explained in terms of the requirements of the Food Act 1981 and the Australia New Zealand Food Standards Code.	Explain the labelling of trayed and wrapped meat products in terms of the requirements of the Food Act 1981 and the Australia New Zealand Food Standards Code	Record five examples correctly identified as part of the assessment