

Overview and detail of the reviewed Retail Meat Qualification structure

This information has been developed as part of the review and replacement of Retail Meat ITO unit standards and qualifications.

Over the past months three groups of industry representatives have met to review the content and structure of the Retail Meat ITOs unit standards and qualifications. While these groups have refined each others work there has been widespread support for the direction taken and results produced. These outputs have been presented to the Retail Meat ITO Board as part of the industry consultation process which will conclude on the Friday 10th July following the consideration of feedback it will be presented to the board for consideration and endorsement at the end of July.

The diagram below shows the two main groupings of Retail Meat, covering predominantly the Supermarket sector and related supply chain components and Meat Butchery covering predominantly independent butchers. While the qualifications split approximately by supermarket and independent butchers there is cross over depending on the business model/s used by an organisation. To make the division clearer the business model is included in the draft qualification titles.

The qualification levels have been included in the titles to help demonstrate the qualification pathway and/or complexity. Please note qualification levels are not selected they are a numerical outcome of the levels allocated to individual components (unit standards) within the qualification; the calculation is set by NZQA.

The following pages show the detail content, structure and requirements of the qualifications further information relating to changes to individual unit standards will be posted on the Retail Meat ITO website as part of the national consultation round.

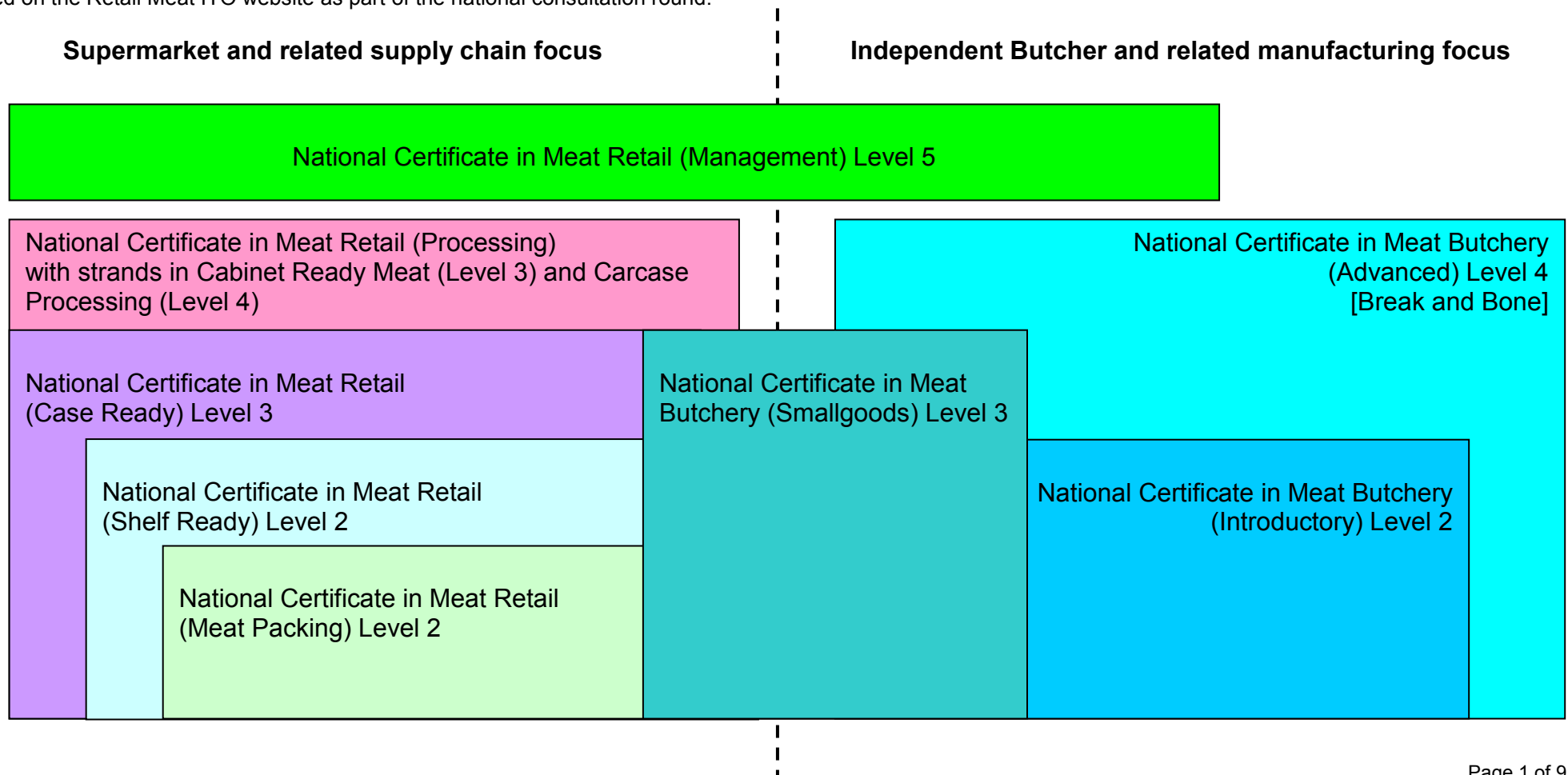


Table 1 National Certificate in Meat Retailing (Meat Packing) Level 2 [Target Business Model = Shelf Ready]

57 compulsory credits plus a minimum of 6 elective credits (Approximately 11 months)

Compulsory		Elective a minimum of 6 credits from the following:
Retail focused unit standards (13)	Customer service Sales (17)	2989 L2 C3 Read and assess texts to gain knowledge
11971 L1 C3 Use safe work practices in a retail or distribution environment	56 L1 C2 Attend to customer enquiries face-to-face and on the telephone	17236 L2 C2 LCP Demonstrate knowledge of refrigeration for meat retailing
11978 L1 C2 Maintain housekeeping in a retail or wholesale outlet	62 L2 C2 Maintain personal presentation in the workplace	17237 L3 C3 LCP Describe the purpose and methods for adding value to meat for retail sale
11962 L2 C3 Fill shelves in a retail or distribution environment	64 L1 C2 LCP Perform calculations for the workplace	12624 L2 C8 Monitor a meat processing operation under a HACCP system
24997 L2 C5 Demonstrate knowledge of theft and fraud in a retail or distribution environment	11938 L2 C2 LCP Assist customers to buy goods and/or services face to face	16502 L2 C2 Demonstrate knowledge of stock control procedures in a freezer and/or chiller in the meat industry
<i>This Unit replaced 11970 L2 C2 Demonstrate knowledge of loss prevention techniques in a retail or distribution environment</i>	11941 L2 C2 LCP Build rapport with customers	20666 L2 C2 Demonstrate a basic knowledge of contamination hazards and control methods used in a food business
Packaging, Labelling & Basic Stock Knowledge (20)	1277 L 2 C3 Communicate information in a specified workplace	Knife Maintenance (4)
6997 L3 C16 LCP Produce trays of wrapped and labelled meat suitable for display	11974 L2 C4 Participate in a team in a retail or distribution environment	2503 L1 C2 LCP Maintain hand knives in the meat processing industry
New 5 L1 C4 Demonstrate knowledge of meat retail products	OSH(3)	17024 L2 C2 LCP Sharpen hand knives in the meat processing industry
Food safety (8)	497 L1 C3 LCP Protect health and safety in the workplace	
167 L 2 C4 LCP Practise food safety methods in a food business		

Unit standards in red are the responsibility of the RMITO

The unit standard flagged are in the Meat Retail Limited Credit Programme LCP are highlighted in Yellow.

Table 2 National Certificate in Meat Retail (Shelf Ready) Level 2 [Target Business Model = Shelf Ready]

73 compulsory credits + 7 elective =85 credits (Approximately 14 months)

Compulsory = 77 credits			Elective a minimum of 8 credits from the following:		
Retail focused unit standards (13)	Customer service Sales (16)	Food safety (18)	Smallgoods	Cookery (8)	Trimmed, sliced, sawn, minced and rolled meat cuts (67)
11971 L1 C3 Use safe work practices in a retail or distribution environment	56 L1 C2 Attend to customer enquiries face-to-face and on the telephone	167 L 2 C4 LCP Practise food safety methods in a food business	6993 L3 C23 Cure and smoke meat for sale	15900 L1 C3 Prepare and present meat in the hospitality industry	16108 L4 C7 Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale
	62 L2 C2 Maintain personal presentation in the workplace	20666 L2 C2 Demonstrate a basic knowledge of contamination hazards and control methods used in a food business	6995 L3 C30 Produce meat-based smallgoods for meat retailing	17238 L3 C3 LCP Describe the nutritional values, cooking and serving suggestions for meat products	16107 L4 C25 Produce trimmed, sliced, sawn and minced beef meat cuts, and tray them for display and sale
11978 L1 C2 Maintain housekeeping in a retail or wholesale outlet	64 L1 C2 LCP Perform calculations for the workplace	17236 L2 C2 LCP Demonstrate knowledge of refrigeration for meat retailing	Livestock anatomy development and slaughter	13344 L2 C2 Demonstrate knowledge of the characteristics of commercial cookery methods and their applications	16109 L4 C12 Produce trimmed, sliced, sawn and minced pork meat cuts, and tray them for display and sale
	1277 L 2 C3 Communicate information in a specified workplace				
11962 L2 C3 Fill shelves in a retail or distribution environment	11938 L2 C2 LCP Assist customers to buy goods and/or services face to face	12624 L2 C8 Monitor a meat processing operation under a HACCP system	17234 L3 C4 Demonstrate knowledge of livestock development and slaughter	Processing Carcasses [Break & Bone]	16110 L4 C13 Produce trimmed, sliced, sawn and minced sheep meat cuts, and tray them for display and sale
24997 L2 C5 Demonstrate knowledge of theft and fraud in a retail or distribution environment	11941 L2 C2 LCP Build rapport with customers	16502 L2 C2 Demonstrate knowledge of stock control procedures in a freezer and/or chiller in the meat industry	17235 L3 C4 Demonstrate knowledge of livestock anatomy, cuts, and meat yield	16103 L4 C25 Process beef carcasses to produce meat cuts	New 1 L3 C4 Produce rolled sheep meat cuts and tray them for display and sale
	11974 L2 C4 Participate in a team in a retail or distribution environment				
Packaging, Labelling & Basic Stock Knowledge (20)	17237 L3 C3 LCP Describe the purpose and methods for adding value to meat for retail sale	Knife Maintenance (4)	Food safety (18)	16104 L3 C4 Process poultry carcasses to produce meat cuts	New 2 L3 C4 Produce rolled pork meat cuts and tray them for display and sale
6997 L3 C16 LCP Produce trays of wrapped and labelled meat suitable for display	OSH(3)	2503 L1 C2 LCP Maintain hand knives in the meat processing industry	168 L 3 C4 LCP Demonstrate knowledge of food contamination, hazards and control methods	16105 L4 C14 Process pork carcasses to produce meat cuts	New 3 L3 C5 Produce rolled beef meat cuts and tray them for display and sale
New 5 L1 C4 Demonstrate knowledge of meat retail products	497 L1 C3 LCP Protect health and safety in the workplace	17024 L2 C2 LCP Sharpen hand knives in the meat processing industry	2989 L2 C4 Read and assess texts to gain knowledge	16106 L4 C14 Process sheep carcasses to produce meat cuts	New 4 L2 C2 Produce rolled poultry meat cuts and tray them for display and sale

Unit standards in red are the responsibility of the RMITO, unit standards in blue have been developed as part of the review and are not yet registered with NZQA. Unit standards with a dark grey background are compulsory and light gray background are elective components of the Meat Packers qualification. The unit standard flagged for the Meat Retail Limited Credit Programme (**LCP**) are highlighted in Yellow.

Table 3 National Certificate in Meat Retail (Case Ready) Level 3 [Target Business Model = Case Ready]

Introductory 80 credits + 146 compulsory credits + 3 elective credits = 224 credit total (Approximately 3 year in total or 2 years on top of introductory qualification)

Customer service Sales (17)	Food safety (18)	Trimming & Slicing (67)	Processing Carcasses (8) + Livestock	Elective a minimum of one unit standard from the following:	
56 L1 C2 Attend to customer enquiries face-to-face and on the telephone	167 L 2 C 4 Practise food safety methods in a food business	16107 L3 C25 Produce trimmed, sliced, sawn and minced beef meat cuts, and tray them for display and sale	17234 L3 C4 Demonstrate knowledge of livestock development and slaughter	Management	
				16103 L4 C25 Process beef carcasses to produce meat cuts	6990 L4 (5) C16 Forecast requirements and order product for meat retailing
62 L2 C2 Maintain personal presentation in the workplace	20666 L2 C2 Demonstrate a basic knowledge of contamination hazards and control methods used in a food business	16109 L3 C12 Produce trimmed, sliced, sawn and minced pork meat cuts, and tray them for display and sale	17235 L3 C4 Demonstrate knowledge of livestock anatomy, cuts, and meat yield	16104 L3 C4 Process poultry carcasses to produce meat cuts New 4 L2 C2 Produce rolled poultry meat cuts and tray them for display and sale	14928 L5 C15 Manage processing and manufacture of meat products for retailing
64 L1 C2 Perform calculations for the workplace	17236 L2 C2 Demonstrate knowledge of refrigeration for meat retailing	16110 L3 C13 Produce trimmed, sliced, sawn and minced sheep meat cuts, and tray them for display and sale	New 1 L3 C4 Produce rolled sheep meat cuts and tray them for display and sale	16108 L2 C5 Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale	14930 L5 C6 Manage the merchandising and display of meat for sale
1277 L 2 C3 Communicate information in a specified workplace	12624 L2 C8 Monitor a meat processing operation under a HACCP system	Packaging, Labelling & Basic Stock Knowledge (20)	New 2 L3 C4 Produce rolled pork meat cuts and tray them for display and sale New 3 L3 C5 Produce rolled beef meat cuts and tray them for display and sale	16105 L4 C14 Process pork carcasses to produce meat cuts	14931 L4 C5 Manage occupational safety and health in a retail meat outlet
11938 L2 C2 Assist customers to buy goods and/or services face to face	Occupational Safety & Health and Legislation (6)	6997 L3 C16 LCP Produce trays of wrapped and labelled meat suitable for display		16106 L4 C14 Process sheep carcasses to produce meat cuts	14932 L4 (5) C5 Manage hygiene in a retail meat outlet
11941 L2 C2 Build rapport with customers	497 L1 C3 Protect health and safety in the workplace	New 5 L1 C4 Demonstrate knowledge of meat retail products	Cookery (5)	Food safety (18)	Cookery
Knife Maintenance (4)	17239 L3 C3 Demonstrate knowledge of legislation applicable to the retail meat trade	17237 L3 C3 Describe the purpose and methods for adding value to meat for retail sale	17238 L3 C3 Describe the nutritional values, cooking and serving suggestions for meat products	168 L 3 C4 LCP Demonstrate knowledge of food contamination, hazards and control methods	15900 L1 C3 Prepare and present meat in the hospitality industry
2503 L1 C2 Maintain hand knives in the meat processing industry				Core Skills (4)	
17024 L2 C2 Sharpen hand knives in the meat processing industry		6996 L4 C20 Produce value-added meat-based products for display and sale		2989 L2 C4 Read and assess texts to gain knowledge	

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Unit standards with a dark grey background are compulsory and light gray background are elective components of the Meat Retail Introductory Knowledge and Skills [Case Ready] Qualification

Table 4 National Certificate in Meat Butchery (Introductory) Level 2 [Target Business Model = Break & Bone]

60 compulsory credits + 15 elective credits =75 credits (Approximately 1 year)

Compulsory = 56 credits		Elective 19 credits from the following		
Customer service Sales (17)	Food safety (16)	Smallgoods (57)	Cookery (8)	Trimmed, sliced, sawn, minced and rolled meat cuts (67)
56 L1 C2 Attend to customer enquiries face-to-face and on the telephone	167 L 2 C 4 Practise food safety methods in a food business	6993 L3 C23 Cure and smoke meat for sale	13344 L2 C2 Demonstrate knowledge of the characteristics of commercial cookery methods and their applications	16107 L3 C25 Produce trimmed, sliced, sawn and minced beef meat cuts, and tray them for display and sale
62 L2 C2 Maintain personal presentation in the workplace	20666 L2 C2 Demonstrate a basic knowledge of contamination hazards and control methods used in a food business	6995 L3 C30 Produce meat-based smallgoods for meat retailing	15900 L1 C3 Prepare and present meat in the hospitality industry	16108 L4 C7 Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale
64 L1 C2 Perform calculations for the workplace	17236 L2 C2 Demonstrate knowledge of refrigeration for meat retailing	Livestock anatomy development and slaughter (8)	17238 L3 C3 Describe the nutritional values, cooking and serving suggestions for meat products	16109 L3 C12 Produce trimmed, sliced, sawn and minced pork meat cuts, and tray them for display and sale
11938 L2 C2 Assist customers to buy goods and/or services face to face	12624 L2 C8 Monitor a meat processing operation under a HACCP system		17234 L3 C4 Demonstrate knowledge of livestock development and slaughter	Processing Carcasses (57)
1227 L 2 C3 Communicate information in a specified workplace	2503 L1 C2 Maintain hand knives in the meat processing industry	17235 L3 C4 Demonstrate knowledge of livestock anatomy, cuts, and meat yield	16103 L4 C25 Process beef carcasses to produce meat cuts	
2989 L2 C4 Read and assess texts to gain knowledge	17024 L2 C2 Sharpen hand knives in the meat processing industry	16106 L4 C14 Process sheep carcasses to produce meat cuts	16104 L3 C4 Process poultry carcasses to produce meat cuts	New 2 L3 C4 Produce rolled pork meat cuts and tray them for display and sale
Packaging and Labelling (20)	OSH(3)		16105 L4 C14 Process pork carcasses to produce meat cuts	New 3 L3 C5 Produce rolled beef meat cuts and tray them for display and sale
6997 L3 C16 Produce trays of wrapped and labelled meat suitable for display	497 L1 C3 Protect health and safety in the workplace		New 4 L2 C2 Produce rolled poultry meat cuts and tray them for display and sale	
New 5 L1 C4 Demonstrate knowledge of meat retail products				

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Table 5 National Certificate in Meat Butchery (Advanced) Level 4 [Target Business Model = Break & Bone]

Introductory 38 credits + 174 compulsory credits + 3 elective credits = 229 credit total (Approximately 3 year in total or 2 years on top of introductory qualification)

Customer service Sales (17)	Food safety (16)	Trimming & Slicing (70)	Processing Carcasses (69) Livestock	Elective a minimum of one unit standard from the following
56 L1 C2 <i>Attend to customer enquiries face-to-face and on the telephone</i>	167 L 2 C 4 <i>Practise food safety methods in a food business</i>	16108 L3 C5 Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale	16103 L4 C25 Process beef carcasses to produce meat cuts	Management
62 L2 C2 <i>Maintain personal presentation in the workplace</i>	20666 L2 C2 <i>Demonstrate a basic knowledge of contamination hazards and control methods used in a food business</i>	16107 L3 C25 Produce trimmed, sliced, sawn and minced beef meat cuts, and tray them for display and sale	16104 L3 C4 Process poultry carcasses to produce meat cuts	6990 L4 (5) C16 Forecast requirements and order product for meat retailing
64 L1 C2 <i>Perform calculations for the workplace</i>				14928 L5 C15 Manage processing and manufacture of meat products for retailing
1227 L 2 C3 <i>Communicate information in a specified workplace</i>	17236 L2 C2 <i>Demonstrate knowledge of refrigeration for meat retailing</i>	16109 L3 C12 Produce trimmed, sliced, sawn and minced pork meat cuts, and tray them for display and sale	16105 L4 C14 Process pork carcasses to produce meat cuts	14930 L5 C6 Manage the merchandising and display of meat for sale
11938 L2 C2 <i>Assist customers to buy goods and/or services face to face</i>			16106 L4 C14 Process sheep carcasses to produce meat cuts	14931 L4 C5 Manage occupational safety and health in a retail meat outlet
11941 L2 C2 <i>Build rapport with customers</i>	12624 L2 C8 <i>Monitor a meat processing operation under a HACCP system</i>	16110 L3 C13 Produce trimmed, sliced, sawn and minced sheep meat cuts, and tray them for display and sale	17234 L3 C4 Demonstrate knowledge of livestock development and slaughter	14932 L4 (5) C5 Manage hygiene in a retail meat outlet
Cookery (3)	Communications & Sales (39)	New 1 L3 C4 Produce rolled sheep meat cuts and tray them for display and sale	17235 L3 C4 Demonstrate knowledge of livestock anatomy, cuts, and meat yield	Cookery
17238 L3 C3 <i>Describe the nutritional values, cooking and serving suggestions for meat products</i>	6996 L4 C20 Produce value-added meat-based products for display and sale	New 2 L3 C4 Produce rolled pork meat cuts and tray them for display and sale	New 5 L1 C4 Demonstrate knowledge of meat retail products	13344 L2 C2 <i>Demonstrate knowledge of the characteristics of commercial cookery methods and their applications</i>
		New 4 L2 C2 Produce rolled poultry meat cuts and tray them for display and sale		
Occupational Safety & Health and Legislation (6)	6997 L3 C16 <i>Produce trays of wrapped and labelled meat suitable for display</i>	New 3 L3 C5 Produce rolled beef meat cuts and tray them for display and sale	Knife Maintenance (4)	15900 L1 C3 Prepare and present meat in the hospitality industry
497 L1 C3 <i>Protect health and safety in the workplace</i>	17237 L3 C3 <i>Describe the purpose and methods for adding value to meat for retail sale</i>	Core Skills (4)	2503 L1 C2 Maintain hand knives in the meat processing industry	
17239 L3 C3 Demonstrate knowledge of legislation applicable to the retail meat trade		2989 L2 C4 Read and assess texts to gain knowledge	17024 L2 C2 Sharpen hand knives in the meat processing industry	

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Unit standards with a dark grey background are compulsory and light gray background are elective components of the Meat Retail Introductory Knowledge and Skills qualification

Table 6 National Certificate in Meat Retail (Management) Level 5 [Target Business Model = Retail Meat]

A minimum of 82 credits approximately 14 months in total

NC in Meat Retailing (Management) L5 C78			Elective - either 168 or 1264 & 167
14928 L5 C15 Manage processing and production of meat products for retailing	6990 L4 (5) C16 Forecast requirements and order product for meat retailing	17234 L3 C4 Demonstrate knowledge of livestock development and slaughter	168 L 3 C4 Demonstrate knowledge of food contamination, hazards and control methods
14931 L5 C5 Manage occupational safety and health in a retail meat outlet	14929 L5 C10 Manage a retail meat outlet as a profitable business	17235 L3 C4 Demonstrate knowledge of livestock anatomy, cuts, and meat yield	or
17237 L3 C3 Describe the purpose and methods for adding value to meat for retail sale	14930 L5 C6 Manage the merchandising and display of meat for sale	17236 L2 C2 Demonstrate knowledge of refrigeration for meat retailing	12624 L2 C8 Monitor a meat processing operation under a HACCP system
17239 L3 C4 Demonstrate knowledge of legislation applicable to the retail meat trade	14932 L4 (5) C5 Manage hygiene in a retail meat outlet	17238 L3 C3 Describe the nutritional values, cooking and serving suggestions for meat products	and
1277 L2 C3 Communicate information in a specified workplace			167 L 2 C4 Practise food safety methods in a food business

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Unit standards with a dark grey background are compulsory and light gray background are elective components of the Meat Retail Advanced Knowledge and Skills qualification

The management package was not considered by the Meat Butchery Advisory Group.

Table 7 National Certificate in Meat Butchery Smallgoods Level 3 [Target Business Model = Small Goods Manufacturing]

80 credits (Introductory) + 53 Credit (Smallgoods) = 127 credit total (Approximately 2 years in total or 1 years on top of the introductory qualification)

Compulsory = 56 credits		Elective a minimum of 19 credits from the following:	
Customer service Sales (17)	Food safety & OSH (19)	Cookery (8)	Trimmed, sliced, sawn, minced and rolled meat cuts (67)
56 L1 C2 Attend to customer enquiries face-to-face and on the telephone	167 L 2 C 4 Practise food safety methods in a food business	13344 L2 C2 Demonstrate knowledge of the characteristics of commercial cookery methods and their applications	16108 L3 C5 Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale
62 L2 C2 Maintain personal presentation in the workplace	17236 L2 C2 Demonstrate knowledge of refrigeration for meat retailing	15900 L1 C3 Prepare and present meat in the hospitality industry	16107 L3 C25 Produce trimmed, sliced, sawn, minced and rolled beef meat cuts, and tray them for display and sale
64 L1 C2 Perform calculations for the workplace	20666 L2 C2 Demonstrate a basic knowledge of contamination hazards and control methods used in a food business	17238 L3 C3 Describe the nutritional values, cooking and serving suggestions for meat products	16109 L3 C12 Produce trimmed, sliced, sawn, minced and rolled pork meat cuts, and tray them for display and sale
11938 L2 C2 Assist customers to buy goods and/or services face to face	12624 L2 C8 Monitor a meat processing operation under a HACCP system	Processing Carcasses (57)	16110 L3 C13 Produce trimmed, sliced, sawn, minced and rolled sheep meat cuts, and tray them for display and sale
11941 L2 C2 Build rapport with customers	497 L1 C3 Protect health and safety in the workplace	16103 L4 C25 Process beef carcasses to produce meat cuts	New 1 L3 C4 Produce rolled sheep meat cuts and tray them for display and sale
1227 L 2 C3 Communicate information in a specified workplace	Knife Maintenance (4)	16104 L3 C4 Process poultry carcasses to produce meat cuts	New 2 L3 C4 Produce rolled pork meat cuts and tray them for display and sale
	2503 L1 C2 Maintain hand knives in the meat processing industry	16105 L4 C14 Process pork carcasses to produce meat cuts	New 3 L3 C5 Produce rolled beef meat cuts and tray them for display and sale
			New 4 L2 C2 Produce rolled poultry meat cuts and tray them for display and sale
Smallgoods (53)	17024 L2 C2 Sharpen hand knives in the meat processing industry	16106 L4 C14 Process sheep carcasses to produce meat cuts	Livestock anatomy development and slaughter (8)
6993 L3 C23 Cure and smoke meat for sale	Packaging and Labelling (16)	Core Skills (4)	17234 L3 C4 Demonstrate knowledge of livestock development and slaughter
6995 L3 C30 Produce meat-based smallgoods for meat retailing	6997 L3 C16 Produce trays of wrapped and labelled meat suitable for display	2989 L2 C4 Read and assess texts to gain knowledge	17235 L3 C4 Demonstrate knowledge of livestock anatomy, cuts, and meat yield

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Unit standards with a dark grey background are compulsory and light gray background are elective components of the Meat Retail Introductory Knowledge and Skills [Case Ready] Qualification.

Table 8 National Certificate in Meat Retail (Processing) with strands in Cabinet Ready Meat and Carcase Processing - Level 3 or 4 depending on strand [Target Business Model = cabinet and case ready processing plants within retail meat operations]

Introductory 34 credits + 174 compulsory credits + 3 elective credits = 225 credit total (Approximately 3 year in total or 2 years on top of introductory qualification)

Food safety (16)	Cabinet Ready Meat Strand - Trimming & Slicing (74)	Carcase Processing (65)
167 L 2 C 4 <i>Practise food safety methods in a food business</i>	16107 L3 C25 Produce trimmed, sliced, sawn and minced beef meat cuts, and tray them for display and sale	16103 L4 C25 Process beef carcasses to produce meat cuts
Knife Maintenance (4)	16109 L3 C12 Produce trimmed, sliced, sawn and minced pork meat cuts, and tray them for display and sale	16105 L4 C14 Process pork carcasses to produce meat cuts
2503 L1 C2 Maintain hand knives in the meat processing industry	16110 L3 C13 Produce trimmed, sliced, sawn and minced sheep meat cuts, and tray them for display and sale	16106 L4 C14 Process sheep carcasses to produce meat cuts
17024 L2 C2 Sharpen hand knives in the meat processing industry	New 1 L3 C4 Produce rolled sheep meat cuts and tray them for display and sale	
Occupational Safety & Health and Legislation (6)	New 2 L3 C4 Produce rolled pork meat cuts and tray them for display and sale	
497 L1 C3 Protect health and safety in the workplace	New 3 L3 C5 Produce rolled beef meat cuts and tray them for display and sale	
Carcase Processing	New 4 L2 C2 Produce rolled poultry meat cuts and tray them for display and sale	
16108 L3 C5 Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale	New 5 L1 C4 Demonstrate knowledge of meat retail products	

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Unit standards with a dark grey background are compulsory and light grey background are elective components of the Meat Retail Introductory Knowledge and Skills qualification