

New Rolling Unit 2
Prepare and roll pork meat products for sale
Level 3 Credit 5

Entry information:

Open.

Special notes

- 1 Legislative and regulatory requirements applicable to this unit standard include: Animal Products Act 1999, Animal Products (Ancillary and Transitional Provisions) Act 1999, Meat Act 1981, Meat Regulations 1969. The diseases and conditions referred to in this unit standard are as defined in this legislation.
- 2 Resource documents describing carcass classification and cuts of meat are available from the Retail Meat Industry Training Organisation, PO Box 12-126, Wellington.

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 and skills learned relating to: roll meat products, Health and Safety, Personal Hygiene, Food Hygiene, company specifications and procedures and any legislative requirements.

Scope: Meat used in this unit standard is limited to pork cuts.

Element 1		
Prepare to roll meat products.		
Performance Criteria	Candidate	Assessor
1.1 Work area is cleaned and sanitised in accordance with company specifications, and legislative requirements.	The candidate cleans and sanitises their work area before use.	
1.2 Health and safety in the work place and food hygiene procedures are implemented in accordance with company specifications, and legislative requirements.	The candidate can explain and follows health, safety and food hygiene procedures relating to: <ul style="list-style-type: none"> ▪ clothing, hair, hands and any jewellery ▪ food hygiene ▪ safety equipment 	
1.3 Knives are held in pouch when not in use and are maintained in safe and hygienic condition in accordance with company specifications and procedures.	<ul style="list-style-type: none"> ▪ meat tray packing ▪ knife handling and condition 	
1.4 Meat selected matches the specification of the product being prepared for sale.	The candidate selects meat, which matches the product being prepared for sale	

Element 2		
Select and produce rolled pork meat products for sale.		
Performance Criteria	Candidate	Verifier/Assessor
2.1 Meat selected matches the specification of the product being prepared for sale.	The candidate can: <ul style="list-style-type: none"> ▪ select meat that matches the product being prepared for sale ▪ ensure the rolled meat is free of excess fat, glands, heavy gristle, cartilage and bone ▪ ensure the rolled meat is evenly and firmly rolled ▪ ensure rolled meat is produced in accordance with health and safety legislative requirements ▪ ensure rolled meat is produced according to meat, weight, price and quality specifications and is achieved with minimum waste 	
2.2 Rolled meat is free of excess fat, glands, heavy gristle, cartilage and bone, in accordance with company food safety specifications and procedures.		
2.3 An even and firm rolled meat is achieved in accordance with company specifications and procedures.		
2.5 Rolled meat is produced in accordance with health and safety legislative requirements.		
2.6 Rolled meat is achieved with minimum waste in accordance with company specifications and procedures.		
2.7 Rolled meat meets company specifications.		
Range: specific rolled meat, weight, price, quality.		