

New Unit 5

Demonstrate knowledge of meat cuts and stock control

Level: 1 Credits: 4

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.
- 3 Livestock in this unit standard are cattle, sheep, and pig breeds.

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 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: cuts of meat, stock control requirements, company specifications and procedures and any legislative requirements.
- Scope:** Livestock in this unit standard are cattle, sheep, and pig breeds

Element 1

Name cuts of meat in retail packs.

Range four cuts from each of beef, sheep, pork, poultry.

Performance Criteria		Candidate	Assessor
1.1	Cuts in retail packs are identified in accordance with company policy and procedures	Locate and name cuts on dressed beef, sheep, pork, poultry carcasses using industry accepted terminology.	Beef & lamb guide Sub-Primal
1.2	Identify and describe cooking methods for retail meat packs		

Element 2

Describe stock control requirements in retail meat operations.

Performance Criteria		Candidate	Assessor
2.1	The rotation of retail meat packs is described in accordance with company policy and procedures.	Describe the companies requirements for stock rotation and maintenance of stock availability.	
2.2	Maintenance of retail meat pack stock availability is described in accordance with company policy and procedures.		
2.3	The maintenance of the meat the cold chain is described from carcass processing to consumption.	Describe the cold chain from carcass processing to consumption.	