

#### **Unit Summary**

Raw and processed portion-controlled meat products need to be presented for sale in the most attractive way for customers. After the products have been cut and prepared they are generally presented in a way that is specified by the retailer's merchandising plan.

Products packed in plants therefore have to be presented in a way that meets customer or company specifications. You need skills to select the right meat for packing and to pack it efficiently and to present it in a way that meets specifications.

If the meat is being presented directly for retail sale. It must be made to appeal directly to customers and that can involve creativity and your knowledge of your customers' preferences.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

#### Communication Access 3

• Read and understand simple written communication.

#### Problem Solving Access 3

- ♦ Analyse a simple situation or issue.
- Plan, organise and complete a simple task.

I have completed the requirements of this Unit.

Candidate name:	Date:					
Candidate signature:	Date:					
I can confirm the candidate has completed all requirements of this Unit.						
Assessor signature:	Date:					
IV signature:	Date:					
Assessment centre:						

# Unit F2PS 04 (342)

## **Pack Meat Products for Retail Sale**

		Evidence Requirements	
You must be able to		In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.  Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
	Prepare to pack meat products	Evidence of preparing to pack meat	
	This means you:	products in accordance with workplace procedures.	
1	<ul> <li>(a) Select materials, tools and equipment to prepare meat presentation.</li> <li>(b) Check that the meat or meat product is available and follow company procedures to deal with any problems.</li> <li>(c) Check that there is sufficient space to work on presentation and that it is clean and free from contaminants and follow company procedures to deal with any problems.</li> <li>(d) Check that packaging is available for presenting meat products and follow company procedures to deal with any problems.</li> <li>(e) Check there is a suitable area available to receive the end product and follow company procedures to deal with any problems.</li> <li>(f) Select products for presentation that meet customer or company</li> </ul>		
	specifications.  Present meat products for sale  This means you:	Evidence of presenting meat products for sale in accordance with workplace procedures.	
2	<ul> <li>(a) Arrange products to meet customer or company specifications and minimise waste.</li> <li>(b) Assemble batches of product in the numbers, sizes and to the quality specified.</li> <li>(c) Select, arrange and present product for presentation for sale at a pace which meets production schedules.</li> </ul>	procedures.	

			Evidence Requirements (cont)	
2 (cont)	(d) (e)	Check the appearance of the end product against customer or company specifications and follow company procedures to deal with any problems.  Transfer product that has been arranged for presentation to the correct area.		

#### **Evidence of Performance**

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning
- evidence from company systems (eg Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written

Candidate name:		Assessor
No	Activity	initials/date
1		
2		

You n	need to know and understand	
Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.		Evidence
K1	Purpose of assembling raw or processed meat products for presentation for sale.	
K2	Types of raw or processed meat products assembled for presentation for sale.	
К3	Visual checks to be made on raw or processed meat products presented for sale.	
K4	The types of contaminant that may be present.	
K5	Why it is important to produce end products that meet customer or company specifications.	
K6	Why it is important to arrange products to meet customer or company specifications.	
K7	Customer expectations of pre-assembled raw processed meat or meat products.	
K8	Types of packaging or container used to contain or display.	
K9	Suitable facilities for receiving presented products.	
K10	Equipment used in the assembly of raw or processed meat products to be presented for sale.	
K11	Legal requirements relating to the assembly of raw or processed products for the purpose of sale.	
K12	Legal requirements of labelling information.	
K13	Controls involved in the assembly of raw or processed products for the purpose of sale.	

Notes/Comments	
Assessor signature:	Date: