

## R0226 - Framework Developments - All SSBs

01 January 2015 to 31 January 2015

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*Framework Developments* is a report listing the new, reviewed and expiring standards, qualifications and Consent and Moderation Requirement documents registered on the Framework in the period specified above.

The following abbreviations are used in the tables that follow.

New/Reg	New Registration
Rvw-New/Reg	New Registration following a Review (Qualifications only)
Rvw/Reg	Review and Reregistration
Rvw/Expg	Review and Expiry
Rvsn/Reg	Revision of Registered items
Rvsn/Expg	Revision of Expiring items
Roll/Reg	Rollover of Registered items
Roll/Expg	Rollover of Expiring items
R&R/Reg	Rollover & Revision of Registered items
R&R/Expg	Rollover & Revision of Expiring items
Reinst/Reg	Reinstatement and Reregistration
Reinst/Expg	Reinstatement and Expiry

## Building and Construction Industry Training Organisation - 101562

### Qualifications

Ref	Ver	Title	Lvl	Process
0385	4	National Certificate in Joinery (Introduction)	2	Rvw/Expq
0386	7	National Certificate in Joinery (Craftsperson)	4	Rvw/Expq
0387	6	National Certificate in Joinery with strands in Cabinetry, Exterior Joinery, and Stairs	3-4	Rvw/Expq
0390	6	National Certificate in Joinery (Laminate Fabrication)	3	Rvw/Expq
0730	3	National Certificate in Joinery (Component Machining)	4	Rvw/Expq
1484	2	National Certificate in Joinery with strands in Kitchen Manufacturing, and Kitchen Installation	3	Rvw/Expq
0356	6	National Diploma in Construction Management (Level 6)	6	Rvw/Expq
0357	6	National Diploma in Architectural Technology (Level 6)	6	Rvw/Expq
0358	6	National Diploma in Quantity Surveying (Level 6)	6	Rvw/Expq
0661	2	National Diploma in Joinery (Level 5)	5	Rvw/Expq

## Community Support Services ITO Limited - 101814

### Standards

#### Community and Social Services > Health, Disability, and Aged Support > Older Persons' Health and Wellbeing

ID	Ver	Title	Lvl	Crd	Grade	Process
26974	2	Describe interaction, supports, and reporting for people with dementia in a health or wellbeing setting	3	8	Credit	Rvw/Reg
28563	1	Provide person-centred care when supporting a person with early-stage dementia in a health or wellbeing setting	3	8	Credit	New/Reg

## Competenz - 101571

### Qualifications

Ref	Ver	Title	Lvl	Process
0820	2	National Certificate in Forestry (Business Management)	5	Rvw/Expq
0834	2	National Certificate in Forestry (Operations Management)	4	Rvw/Expq
0908	2	National Certificate in Forest Produce Inspection	4	Rvw/Expq
1009	2	National Certificate in Forestry (Investment in Commercial Forestry) (Level 5)	5	Rvw/Expq
1035	2	National Certificate in Forestry (Harvest Planning) (Level 5)	5	Rvw/Expq
1066	2	National Certificate in Forestry (Mechanical Land Preparation)	4	Rvw/Expq
1358	3	National Certificate in Glass Container Manufacturing (Level 1)	1	Rvw/Expq
1359	4	National Certificate in Glass Container Manufacturing (Level 2) with strands in Batch and Furnace, Forming, Job Change, Quality Control, and Mould Repair	2	Rvw/Expq
1360	3	National Certificate in Glass Container Manufacturing (Level 3) with strands in Batch and Furnace, Forming, Mould Repair, and Quality Control	3	Rvw/Expq
1378	2	National Certificate in Engineering and Technology (Glass Container Mould Maintenance) (Level 2)	2	Rvw/Expq
1379	2	National Certificate in Engineering and Technology (Glass Container Mould Maintenance) (Level 3)	3	Rvw/Expq
1409	4	National Certificate in Forestry (Generic Skills - Workplace Safety and Operations) (Level 2)	2	Rvw/Expq
1410	4	National Certificate in Forest Foundation Skills (Level 2) with strands in Establishment, Pruning, Chainsaw Operations, Breaking Out, and Landing Operations	2	Rvw/Expq
1411	3	National Certificate in Forest Operations (Level 3) with strands in Establishment, Pruning, Thinning to Waste (Small Trees), Thinning to Waste (Large Trees), Tree Felling - Basic Techniques, Thinning for Extraction, Breaking Out for Ground Based Harvesting, Breaking Out for Cable Harvesting, Landing Operations, and Mensuration	3	Rvw/Expq
1412	4	National Certificate in Forest Operations Advanced (Level 4) with strands in Establishment and Silvicultural Operations Management, Production Tree Felling, Hauler Set-Up, Machine Operations - Hauler, Head Breaker Out - Cable Harvesting, Log Making, Machine Operations - Log Extraction, Machine Operations - Loader, Mechanised Tree Felling, Mechanised Processing, Helicopter Logging, and Inventory	4	Rvw/Expq
1462	3	National Certificate in Glass Container Manufacturing (Level 4)	4	Rvw/Expq
1508	2	National Certificate in Forestry (Level 3) with strands in Log Scaling, and Log Marshalling	3	Rvw/Expq
1589	2	National Certificate in Forest Health Surveillance (Level 5)	5	Rvw/Expq
1614	2	National Certificate in Forest Operations Management (Senior Crew Manager) (Level 5)	5	Rvw/Expq
1532	2	National Diploma in Forestry (Operations Management)	5	Rvw/Expq

## MITO New Zealand Incorporated - 101542

### Qualifications

Ref	Ver	Title	Lvl	Process
1340	2	National Certificate in Industrial Textile Fabrication (Level 3) with strands ii Canvas Fabrication; Sailmaking; and Vehicle Trimming and Upholstery	3	Rvw/Expq
1341	3	National Certificate in Industrial Textile Fabrication (Level 4) with strands ii Canvas Fabrication; Sailmaking; and Vehicle Trimming and Upholstery	4	Rvw/Expq

### Standards

#### Manufacturing > Industrial Textile Fabrication > Canvas Fabrication

ID	Ver	Title	Lvl	Crd	Grade	Process
23515	2	Demonstrate knowledge of terminology used in the canvas fabrication and related industries	2	2	Credit	R&R/Reg
23516	2	Make a selection of articles under supervision in the canvas fabrication industry	3	15	Credit	Roll/Reg
23517	2	Make up aluminium framing for a canvas fabrication application	4	10	Credit	Roll/Reg
23518	2	Make up steel framing for a canvas fabrication application	4	10	Credit	Roll/Reg

#### Manufacturing > Industrial Textile Fabrication > Industrial Textile Fabrication Core Skills

ID	Ver	Title	Lvl	Crd	Grade	Process
1320	7	Repair damaged product in the industrial textile fabrication industry	3	6	Credit	Roll/Reg
1324	7	Determine permeability and flame retardancy of materials used in industrial textile fabrication	4	3	Credit	Roll/Reg
1325	7	Establish product design and job specifications for industrial textile fabrication	4	12	Credit	Rvw/Reg
1326	7	Develop and make up patterns in the industrial textile fabrication industry	4	6	Credit	Roll/Reg
1327	7	Estimate job costs and quote to customer for industrial textile fabrication products	4	10	Credit	Rvw/Reg
5021	6	Produce detailed design drawings for industrial textile fabrication products	4	6	Credit	Roll/Reg
5022	6	Identify and confirm job specifications in the industrial textile fabrication industry	3	2	Credit	Roll/Reg
11806	5	Make and repair a boat cockpit canopy and side curtains	4	10	Credit	R&R/Reg
14145	4	Identify, remove, and fit zips in the industrial textile fabrication industry	3	3	Credit	Roll/Reg
16704	3	Interpret sketches and construct geometric shapes for industrial textile fabrication production	4	2	Credit	Roll/Reg
23478	2	Carry out personal workplace requirements in the industrial textile fabrication industry	2	5	Credit	Roll/Reg
23479	2	Demonstrate knowledge of tools and equipment used in the industrial textile fabrication industry	2	3	Credit	Roll/Reg
23480	2	Select and use tools and workshop equipment in the industrial textile fabrication industry	3	6	Credit	Roll/Reg
23481	2	Demonstrate knowledge of seaming and finishing in the industrial textile fabrication industry	3	2	Credit	R&R/Reg

**Manufacturing > Industrial Textile Fabrication > Industrial Textile Fabrication Core Skills** continued...

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crđ</b>	<b>Grade</b>	<b>Process</b>
23482	2	Perform seaming and finishing operations in the industrial textile fabrication industry	3	7	Credit	Roll/Reg
23483	2	Demonstrate knowledge of reinforcements and attachments used in the industrial textile fabrication industry	3	5	Credit	Rvw/Reg
23484	2	Fit reinforcements and attachments used in the industrial textile fabrication industry	3	7	Credit	Roll/Reg
23485	2	Demonstrate knowledge of packing and presenting product on completion of industrial textile fabric product work	2	2	Credit	Roll/Reg
23486	2	Pack and present product on completion of industrial textile fabric product work	2	2	Credit	Roll/Reg
23487	2	Demonstrate knowledge of measuring and marking material, and making templates for industrial textile fabrication	3	3	Credit	R&R/Reg
23488	2	Identify job details, and measure and mark out material for industrial textile fabrication	3	6	Credit	Roll/Reg
23489	2	Demonstrate knowledge of sewing machines used in the industrial textile fabrication industry	3	2	Credit	Roll/Reg
23490	2	Operate a sewing machine in the industrial textile fabrication industry	3	10	Credit	Roll/Reg
23491	2	Demonstrate knowledge of hand sewing materials in the industrial textile fabrication industry	3	2	Credit	Roll/Reg
23492	2	Hand sew materials and finish rope work in the industrial textile fabrication industry	3	5	Credit	Roll/Reg
23493	2	Demonstrate knowledge of the cutting and shaping of materials in the industrial textile fabrication industry	3	2	Credit	Roll/Reg
23494	2	Cut and shape material in the industrial textile fabrication industry	3	7	Credit	Roll/Reg
23495	2	Demonstrate knowledge of materials used in the industrial textile fabrication industry	3	5	Credit	Rvw/Reg
23496	2	Demonstrate knowledge of freehand sketching and geometric shapes, and draw to scale for industrial textile fabrication	3	5	Credit	R&R/Reg
23497	2	Demonstrate knowledge of zips used in the industrial textile fabrication industry	3	2	Credit	Roll/Reg
23498	2	Demonstrate knowledge of computer aided design (CAD) in the industrial textile fabrication industry	3	2	Credit	R&R/Reg
23499	2	Demonstrate knowledge of fabric welding in the industrial textile fabrication industry	3	4	Credit	Roll/Reg
23500	2	Operate a high frequency welding machine in the industrial textile fabrication industry	3	4	Credit	Roll/Reg
23501	2	Operate a hot air welder in the industrial textile fabrication industry	3	4	Credit	Roll/Reg
23502	2	Operate a hot wedge welder in the industrial textile fabrication industry	3	4	Credit	Roll/Reg
23503	2	Demonstrate knowledge of developing patterns in the industrial textile fabrication industry	4	2	Credit	Roll/Reg
23504	2	Describe adhesives, solvents, and hazardous material used in the industrial textile fabrication industry	3	3	Credit	Roll/Reg

**Manufacturing > Industrial Textile Fabrication > Industrial Textile Fabrication Core Skills** continued...

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
23505	2	Use adhesives, solvents, and hazardous materials in the industrial textile fabrication industry	3	3	Credit	Roll/Reg
23506	2	Demonstrate knowledge of quality control standards in the industrial textile fabrication industry	3	2	Credit	R&R/Reg
23507	2	Apply quality standards in the industrial textile fabrication industry	4	4	Credit	Roll/Reg
23508	2	Demonstrate knowledge of industrial textile fabrication materials for performance requirements	4	6	Credit	Roll/Reg
23509	2	Select industrial textile fabrication materials to meet performance requirements	4	7	Credit	Roll/Reg
23510	2	Demonstrate knowledge of establishing product design and job specifications for industrial textile fabrication	4	2	Credit	Roll/Reg
23511	2	Design, measure, and make a selection of articles in the industrial textile fabrication industry	4	10	Credit	Roll/Reg
23512	2	Demonstrate knowledge of quality concepts in the industrial textile fabrication industry	4	4	Credit	R&R/Reg
23513	2	Demonstrate knowledge of job specifications for the industrial textile fabrication industry	3	2	Credit	Roll/Reg
23514	2	Demonstrate knowledge of legislation and safe work practices in the industrial textile fabrication industry	3	5	Credit	Rvw/Reg
28573	1	Plan resources for industrial textile fabrication jobs	4	10	Credit	New/Reg
28574	1	Procure materials for industrial textile fabrication jobs	4	10	Credit	New/Reg
28575	1	Schedule work for industrial textile fabrication jobs	4	10	Credit	New/Reg
28576	1	Direct fabrication of a range of industrial textile products	4	20	Credit	New/Reg

**Manufacturing > Industrial Textile Fabrication > Sailmaking**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
11801	5	Modify and test a sail in the sailmaking industry	4	15	Credit	Roll/Reg
11802	6	Demonstrate knowledge of boat rigging in the sailmaking industry	2	4	Credit	R&R/Reg
11803	6	Make and fit patches to sails in the sailmaking industry	2	5	Credit	Roll/Reg
11804	5	Measure, mark out, and make covers in the sailmaking industry	3	10	Credit	Roll/Reg
11805	5	Repair a damaged sail in the sailmaking industry	3	8	Credit	Roll/Reg
11807	5	Identify job requirements, draw a scale plan, and make a sail pattern in the sailmaking industry	4	8	Credit	Roll/Reg
11808	5	Identify requirements and design a sail in the sailmaking industry	5	20	Credit	Roll/Reg
11809	5	Measure, mark out, and cut material for sail production in the sailmaking industry	3	12	Credit	Roll/Reg
11810	5	Assemble and stick sail panels together in the sailmaking industry	4	16	Credit	Roll/Reg
11811	5	Carry out second layout measurement check and trim in the sailmaking industry	4	15	Credit	Roll/Reg
11812	5	Sew materials in the sailmaking industry	3	8	Credit	Roll/Reg

**Manufacturing > Industrial Textile Fabrication > Sailmaking** continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
11813	5	Hand work materials in the sailmaking industry	3	15	Credit	Roll/Reg
11814	5	Set up and cut materials using a computerised plot cutter in the sailmaking industry	3	5	Credit	Roll/Reg
23519	2	Demonstrate knowledge of the sail construction process in the sailmaking industry	3	4	Credit	R&R/Reg

**Manufacturing > Industrial Textile Fabrication > Vehicle Trimming and Upholstery**

ID	Ver	Title	Lvl	Crd	Grade	Process
8304	5	Design and make motor vehicle seats	4	10	Credit	R&R/Reg
8305	5	Use and maintain an overlocker in the vehicle trimming and related industries	3	4	Credit	Roll/Reg
8310	5	Re-cover and repair a damaged vehicle dash panel	4	4	Credit	R&R/Reg
8311	5	Carry out vehicle trimming carpentry requirements, and make and fit a vehicle interior trim panel	4	4	Credit	Roll/Reg
8312	5	Make and repair a convertible top and side curtains for a vehicle	4	10	Credit	R&R/Reg
8313	5	Repair damaged vinyl by welding in the vehicle trimming industry	4	3	Credit	Roll/Reg
8318	6	Make buttons and carry out buttoning in the vehicle trimming and related industries	2	1	Credit	Roll/Reg
8319	5	Identify damage, write a job sheet, and prepare an estimate and quotation for vehicle trimming	5	7	Credit	Roll/Reg
8321	6	Make and fit a lumbar support for a motor vehicle seat and rectify a damaged mechanical lumbar support	3	2	Credit	Roll/Reg
23520	2	Demonstrate knowledge of motor vehicle seats in the vehicle trimming industry	3	2	Credit	R&R/Reg
23521	2	Repair motor vehicle seats in the vehicle trimming industry	3	6	Credit	R&R/Reg
23522	2	Demonstrate knowledge of squabs, cushions, and buttons for a motor vehicle seat	3	2	Credit	Roll/Reg
23523	2	Make and fit a squab and cushion cover for a motor vehicle seat	3	4	Credit	Roll/Reg
23524	2	Demonstrate knowledge of pleating, fluting, piping, and quilting in the vehicle trimming and related industries	3	2	Credit	Roll/Reg
23525	2	Carry out pleating, fluting, piping, and quilting in the vehicle trimming and related industries	3	3	Credit	Roll/Reg
23526	2	Demonstrate knowledge of underlay and carpet in the vehicle trimming industry	3	2	Credit	Roll/Reg
23527	2	Make, fit, and repair vehicle underlay and carpet	3	4	Credit	Roll/Reg
23528	2	Demonstrate knowledge of vehicle headlinings in the vehicle trimming industry	3	4	Credit	Roll/Reg
23529	2	Make, repair, and fit a vehicle material headlining	3	6	Credit	Roll/Reg
23530	2	Remove, repair, and refit a vehicle moulded headlining	3	4	Credit	Roll/Reg
23531	2	Demonstrate knowledge of seals, welts, edge trims, and rubbers in the vehicle trimming industry	3	2	Credit	Roll/Reg

**Manufacturing > Industrial Textile Fabrication > Vehicle Trimming and Upholstery** continued...

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
23532	2	Remove and replace seals, welts, edge trims, and rubbers; and adjust seals and rubbers in the vehicle trimming industry	3	3	Credit	Roll/Reg



## NZQA National Qualifications Services - 130301

### Consent and Moderation Requirements (CMR)

Ref	Ver	Title	Process
152	5	NZQA Science and Technology	R&R/Reg

### Qualifications

Ref	Ver	Title	Lvl	Process
0172	3	National Certificate in Business (Small Business Management)	4	Rvw/Expg
0633	5	National Certificate in Business Administration and Computing (Level 3)	3	Rvw/Expg
0634	5	National Certificate in Business Administration (Level 4)	4	Rvw/Expg
0649	7	National Certificate in Business (First Line Management) (Level 4)	4	Rvw/Expg
0743	5	National Certificate in Business (First Line Management) (Level 3)	3	Rvw/Expg
1261	3	National Certificate in Employment Relations (Union Representation) (Level 2)	2	Rvw/Expg
1431	4	National Certificate in Business (Level 3)	3	Rvw/Expg
1500	2	National Certificate in Project Management (Level 4)	4	Rvw/Expg
1669	2	National Certificate in Science (Level 4)	4	Rvw/Expg
1670	2	National Certificate in Science (Level 5)	5	Rvw/Expg
0234	8	National Diploma in Science (Technician) (Level 5) with optional strands in Laboratory Practice and Technology, Chemistry, Microbiology, and Applied	5	Rvw/Expg
0235	8	National Diploma in Science (Advanced Technician) (Level 6) with optional strands in Laboratory Practice and Technology, Chemistry, Microbiology, and Applied	6	Rvw/Expg
0370	7	National Diploma in Business Administration (Level 5)	5	Rvw/Expg
1498	2	National Diploma in Business (Level 5) with optional strands in Accounting Finance, Finance - Māori, Health and Safety Management, Human Resource Management, Māori Business and Management, Marketing, People Development and Coordination, Project Management, Quality Management, and Systems and Resources Management	5	Rvw/Expg
1499	3	National Diploma in Business (Level 6)	6	Rvw/Expg
1501	2	National Diploma in Project Management (Level 5)	5	Rvw/Expg

### Standards

#### Sciences > Science > Biochemistry

ID	Ver	Title	Lvl	Crđ	Grade	Process
8043	4	Perform spectrophotometric analyses	5	3	Credit	Roll/Reg
8044	4	Perform laboratory centrifugation techniques	4	1	Credit	Roll/Reg
8046	5	Perform high pressure liquid chromatography	6	3	Credit	Roll/Reg
8049	4	Precipitate a protein and perform a dialysis	4	2	Credit	Roll/Reg
8058	5	Demonstrate knowledge of plant biochemistry	6	6	Credit	Roll/Reg
8059	4	Demonstrate knowledge of animal biochemistry	6	6	Credit	Roll/Reg

**Sciences > Science > Biochemistry** continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
26486	2	Perform paper, thin layer, and column chromatography	5	4	Credit	Roll/Reg
26487	2	Explain the characteristics of enzymes	5	3	Credit	Roll/Reg
26488	2	Determine enzyme activity	5	4	Credit	Roll/Reg
26489	2	Demonstrate knowledge of the structure and function of lipids	5	4	Credit	Roll/Reg
26490	2	Demonstrate knowledge of the structure, properties, and functions of amino acids and proteins	5	4	Credit	Roll/Reg
26491	2	Discuss the cellular metabolism of glucose, amino acids, and fatty acids	6	6	Credit	Roll/Reg

**Sciences > Science > Biology**

ID	Ver	Title	Lvl	Crd	Grade	Process
8092	5	Measure plant physiological processes	6	4	Credit	Roll/Reg
8094	5	Measure animal physiological processes	6	4	Credit	Roll/Reg
8097	6	Analyse field measurements of plants	5	4	Credit	Roll/Reg
8098	6	Analyse field measurements of animals	5	4	Credit	Roll/Reg
8102	5	Explain genetic change	5	6	Credit	Roll/Reg
9226	5	Demonstrate knowledge of plant and animal characteristics	4	4	Credit	Roll/Reg
9227	5	Demonstrate knowledge of plant tissues	4	4	Credit	Roll/Reg
12812	4	Describe eukaryotic cell structure and function	4	5	Credit	Roll/Reg
12813	4	Demonstrate knowledge of the biochemistry of cells	4	5	Credit	Roll/Reg
26420	2	Perform histological techniques	5	4	Credit	Roll/Reg
26509	2	Explain biodiversity of New Zealand	4	4	Credit	R&R/Reg
26510	2	Demonstrate knowledge of ecosystems	4	4	Credit	R&R/Reg
26511	2	Demonstrate knowledge of animal tissues	4	4	Credit	Roll/Reg

**Sciences > Science > Chemistry**

ID	Ver	Title	Lvl	Crd	Grade	Process
8436	5	Demonstrate laboratory solvent and distillation separation techniques	4	5	Credit	Roll/Reg
8439	5	Perform titrations	5	5	Credit	Roll/Reg
8443	5	Evaluate physical properties of matter	4	3	Credit	Roll/Reg
8444	6	Perform analysis of water	6	6	Credit	R&R/Reg
8445	5	Demonstrate knowledge of the composition and analysis of polluted and unpolluted air	6	5	Credit	Roll/Reg
8446	5	Demonstrate spectroscopic techniques	6	6	Credit	Roll/Reg
8448	5	Demonstrate knowledge of acid-base pH measurement and equilibria	4	5	Credit	Roll/Reg
8449	5	Demonstrate knowledge of atomic electronic structure	5	4	Credit	Roll/Reg

**Sciences > Science > Chemistry continued...**

ID	Ver	Title	Lvl	Crd	Grade	Process
8450	5	Demonstrate knowledge of thermodynamics	5	3	Credit	Roll/Reg
8451	5	Demonstrate knowledge of reaction rate and mechanisms	5	5	Credit	Roll/Reg
8452	5	Demonstrate knowledge of the behaviour of gases	4	2	Credit	Roll/Reg
8453	5	Perform qualitative anion and cation analysis	4	3	Credit	Roll/Reg
8455	5	Describe organic structures and synthesise organic compounds	5	6	Credit	Roll/Reg
8456	5	Demonstrate knowledge of, and synthesise, aromatic compounds	5	3	Credit	Roll/Reg
8457	6	Apply knowledge of the chemistry of carbohydrates, lipids and proteins	5	8	Credit	Roll/Reg
8459	5	Perform gas chromatography	6	4	Credit	Roll/Reg
8470	5	Demonstrate knowledge of electrochemistry	5	4	Credit	Roll/Reg
9242	5	Perform titrimetric analysis using colour indicators	4	5	Credit	Roll/Reg
12363	4	Demonstrate knowledge of chromatography systems	5	4	Credit	Roll/Reg
16565	3	Demonstrate knowledge of organic compounds	4	5	Credit	Roll/Reg
16566	3	Perform organic chemistry functional group analysis	4	5	Credit	Roll/Reg
16567	3	Demonstrate knowledge of the periodic table and properties of selected elements	4	7	Credit	Roll/Reg
26341	2	Perform titrimetric analyses	4	6	Credit	Roll/Reg
26342	2	Perform gravimetric analyses	4	4	Credit	Roll/Reg
26345	2	Demonstrate knowledge of an issue in a sustainable chemistry context	5	4	Credit	Roll/Reg

**Sciences > Science > Immunology**

ID	Ver	Title	Lvl	Crd	Grade	Process
26492	2	Demonstrate and apply knowledge of the immune system	6	6	Credit	Roll/Reg

**Sciences > Science > Microbiology**

ID	Ver	Title	Lvl	Crd	Grade	Process
8022	5	Demonstrate knowledge of microbial-animal interactions	6	6	Credit	Roll/Reg
8023	5	Demonstrate and apply knowledge of microorganism biochemical pathways	5	6	Credit	Roll/Reg
8024	5	Demonstrate knowledge of bacterial structure	5	3	Credit	Roll/Reg
8025	5	Describe plant microbiology	6	3	Credit	Roll/Reg
8027	5	Describe microbial biodeterioration, biodegradation, and bioremediation	6	4	Credit	Roll/Reg
8028	5	Describe soil microbiology	5	4	Credit	Roll/Reg
8030	5	Test food for spoilage organisms and pathogens	6	6	Credit	Roll/Reg
8032	5	Perform viral detection techniques	6	4	Credit	Roll/Reg

**Sciences > Science > Microbiology continued...**

ID	Ver	Title	Lvl	Crd	Grade	Process
8033	5	Culture and identify fungi to division level	5	3	Credit	R&R/Reg
8035	5	Carry out visualisation and measurement of microorganisms	4	4	Credit	Roll/Reg
8036	5	Describe the role of microorganisms in industrial processes	6	4	Credit	Roll/Reg
8037	5	Describe and identify major groups of protozoa	5	2	Credit	Roll/Reg
8038	5	Perform viable microbiological counting methods	5	3	Credit	Roll/Reg
8040	5	Perform aseptic laboratory techniques	4	4	Credit	Roll/Reg
8042	5	Apply principles of bacterial identification	5	6	Credit	Roll/Reg
12366	4	Describe viral impact on host cells	5	5	Credit	Roll/Reg
12367	4	Demonstrate knowledge of minimising contamination risk in a microbiological laboratory	4	3	Credit	Roll/Reg
12369	4	Demonstrate knowledge of bacterial genetics	5	6	Credit	Roll/Reg
12370	4	Isolate a plant pathogen	6	4	Credit	Roll/Reg
12460	4	Demonstrate knowledge of the microbiology of air	6	2	Credit	Roll/Reg
26109	2	Culture microorganisms	5	4	Credit	Roll/Reg
26110	2	Control microbial growth	5	3	Credit	Roll/Reg
26111	2	Describe and explain the role and treatment of microorganisms in wastewater	5	3	Credit	Roll/Reg
26112	2	Demonstrate microbiological analysis of water quality	6	4	Credit	R&R/Reg
26113	2	Design and perform microbiological sampling for laboratory analysis	6	4	Credit	Roll/Reg
26114	3	Perform methods for animal tissue culture	6	5	Credit	Roll/Reg
26115	3	Perform methods for plant tissue culture	6	3	Credit	Roll/Reg
26116	2	Explain cultivation of microorganisms in bioreactor systems	6	4	Credit	Roll/Reg

**Sciences > Science > Molecular Biology**

ID	Ver	Title	Lvl	Crd	Grade	Process
8050	4	Perform electrophoresis	5	3	Credit	Roll/Reg
8065	4	Perform a restriction enzyme digestion	6	3	Credit	Roll/Reg
8067	4	Perform a polymerase chain reaction (PCR)	6	3	Credit	Roll/Reg
8070	4	Demonstrate knowledge of gene structure, replication, and expression	5	5	Credit	Roll/Reg
26493	2	Purify Nucleic Acids	6	4	Credit	Roll/Reg
26494	2	Demonstrate knowledge of recombinant DNA techniques	6	4	Credit	Roll/Reg

**Sciences > Science > Science - Core**

ID	Ver	Title	Lvl	Crd	Grade	Process
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## Sciences &gt; Science &gt; Science - Core continued...

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
8029	6	Work safely in a microbiological laboratory	4	2	Credit	Roll/Reg
8091	5	Use and maintain a light microscope	4	2	Credit	Roll/Reg
8096	5	Conduct a scientific experiment with guidance	4	5	Credit	Roll/Reg
8440	6	Comply with quality management procedures in an accredited laboratory	6	10	Credit	Roll/Reg
8441	6	Describe laboratory quality systems	5	4	Credit	Roll/Reg
8466	6	Demonstrate competent use of laboratory measurement and recording procedures	4	4	Credit	Roll/Reg
8467	6	Work safely in a chemical laboratory	4	3	Credit	Roll/Reg
12368	4	Demonstrate knowledge of the hazard analysis critical control point (HACCP) system	6	4	Credit	Roll/Reg
20885	3	Manage hazardous substances compliance in a science laboratory	6	8	Credit	Roll/Reg
20886	3	Demonstrate knowledge of hazardous substances in science laboratories and related legislation	6	5	Credit	Roll/Reg
26117	2	Work safely in a science laboratory	3	2	Credit	Roll/Reg
26344	3	Use a laboratory information management system	4	2	Credit	Roll/Reg
26346	2	Write a scientific report based on results of a scientific process in an industrial or research laboratory	5	10	Credit	Roll/Reg
26347	2	Write, and present orally, a scientific report in an industrial or research laboratory	6	30	Credit	R&R/Reg
27388	2	Demonstrate knowledge of units, notation, and calculations in science	4	4	Credit	Roll/Reg

## Primary Industry Training Organisation - 101558

### Qualifications

Ref	Ver	Title	Lvl	Process
0221	9	National Certificate in Veterinary Nursing	5	Rvw/Expq
0241	8	National Certificate in Animal Care	2	Rvw/Expq
1127	3	National Certificate in Irrigation (Evaluation) (Level 4)	4	Rvw/Expq
1439	2	National Certificate in Arable Farming (Level 3)	3	Rvw/Expq
1467	2	National Certificate in Irrigation (Design) (Level 5)	5	Rvw/Expq
1477	3	National Certificate in Greyhound Care and Training (Kennel Hand) (Level 3)	3	Rvw/Expq
1540	2	National Certificate in Equine (Care and Handling) (Level 3)	3	Rvw/Expq
0222	8	National Diploma in Veterinary Nursing	5	Rvw/Expq
0245	4	National Diploma in Laboratory Animal Care	5	Rvw/Expq

### Standards

#### Manufacturing > Meat Processing > Animal Product Examination

ID	Ver	Title	Lvl	Crd	Grade	Process
13485	7	Compliance check edible areas of premises licensed c approved under the Animal Products Act	5	10	Credit	Rvw/Reg
14899	7	Compliance check inedible areas of premises licensed or approved under the Animal Products Act	5	10	Credit	Rvw/Reg
17689	5	Demonstrate knowledge of certification requirements for the meat processing industry	4	5	Credit	Rvw/Reg
27751	2	Demonstrate knowledge of post-mortem animal produ examination	4	40	Credit	Rvw/Reg
27752	2	Demonstrate knowledge of ante-mortem animal examination	4	40	Credit	Rvw/Reg
27753	2	Complete ante-mortem examinations of animals	4	40	Credit	Rvw/Reg
27754	2	Complete post-mortem animal product examinations for human consumption	4	40	Credit	Rvw/Reg
27759	2	Monitor and verify animal product post-mortem examinations in a meat processing operation	5	10	Credit	Rvw/Reg
27760	2	Monitor and verify ante-mortem examinations of animals in a meat processing operation	5	10	Credit	Rvw/Reg
28170	1	Demonstrate knowledge of post-mortem poultry product examination	3	20	Credit	New/Reg
28171	1	Demonstrate knowledge of ante-mortem poultry examination	3	20	Credit	New/Reg
28172	1	Complete post-mortem animal product examinations for animal consumption	3	20	Credit	New/Reg
28173	1	Complete post-mortem poultry product examinations	3	20	Credit	New/Reg

#### Manufacturing > Meat Processing > Boning Operations

ID	Ver	Title	Lvl	Crd	Grade	Process
20226	5	Operate a meat processing skinning machine	3	5	Credit	Rvw/Reg

**Manufacturing > Meat Processing > Boning Operations** continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
21159	4	Pre-trim carcasses in a meat processing operation	3	5	Credit	Rvw/Reg
24601	3	Demonstrate knowledge of hot, warm, and cold boning techniques and yields	4	5	Credit	Rvw/Reg
24602	3	Demonstrate knowledge of carcass classification, cuts to specifications, and carcass yield	4	10	Credit	Rvw/Reg
25028	3	Operate a mechanical saw for boning in a meat processing operation	4	10	Credit	Rvw/Reg
28229	1	Break and bone carcasses of large animals in a meat processing operation	4	30	Credit	New/Reg
28230	1	Break and bone carcasses of small animals in a meat processing operation	4	30	Credit	New/Reg
28231	1	Optimise meat yield when breaking and boning carcasses to produce cuts to specification	4	20	Credit	New/Reg
28232	1	Demonstrate knowledge of anatomical terms, specifications, and product descriptions for meat cuts	4	10	Credit	New/Reg
28234	1	Trim meat products in a meat processing operation	3	5	Credit	New/Reg
28235	1	Operate a robotic breaking and boning process in a meat processing operation	4	20	Credit	New/Reg
28236	1	Operate automated pre-boning equipment in a meat processing operation	4	20	Credit	New/Reg
28237	1	Operate a bandsaw in a meat processing operation	3	10	Credit	New/Reg

**Manufacturing > Meat Processing > Meat Industry - Cooked Meat Products**

ID	Ver	Title	Lvl	Crd	Grade	Process
3113	8	Demonstrate knowledge of cooked meat freeze drying processes and products	2	3	Credit	Rvw/Expg
3114	8	Produce freeze dried cooked meat products	3	25	Credit	Rvw/Expg
3115	8	Demonstrate knowledge of cooked meat processes and products	2	3	Credit	Rvw/Expg
3118	8	Pack and dispatch cooked meat products	2	8	Credit	Rvw/Expg
3119	8	Demonstrate knowledge of meat extract, meat powder and soupstock production and products	2	5	Credit	Rvw/Expg
3120	8	Produce meat extract	3	25	Credit	Rvw/Expg
3121	8	Produce meat soupstocks	3	20	Credit	Rvw/Expg
3122	8	Produce meat powders	3	20	Credit	Rvw/Expg
18767	4	Produce cooked meat products	3	20	Credit	Rvw/Expg
20233	4	Quality check cooked meat products	3	2	Credit	Rvw/Expg

**Manufacturing > Meat Processing > Meat Industry - Freezers and Chillers**

ID	Ver	Title	Lvl	Crd	Grade	Process
16497	6	Freeze meat products	2	4	Credit	Rvw/Expg
16498	6	Chill meat products	2	4	Credit	Rvw/Expg
16499	6	Control a meat chiller	3	4	Credit	Rvw/Expg

**Manufacturing > Meat Processing > Meat Industry - Freezers and Chillers** continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
16500	6	Control a meat freezer	3	4	Credit	Rvw/Expq
16501	6	Access and provide information using computerised freezer and/or chiller inventory management system	3	4	Credit	Rvw/Expq
16502	6	Demonstrate knowledge of stock control procedures in a freezer and/or chiller in the meat industry	2	2	Credit	Rvw/Expq
16503	6	Receive inward goods in a freezer and/or chiller in a meat processing operation	2	2	Credit	Rvw/Expq

**Manufacturing > Meat Processing > Meat Industry - Further Processing**

ID	Ver	Title	Lvl	Crd	Grade	Process
2500	8	Break down ovine carcasses on bandsaw	3	30	Credit	Rvw/Expq
3102	8	Pull and strip runners	2	8	Credit	Rvw/Expq
3105	7	Calibrate individual runners in a meat processing plant	3	35	Credit	Rvw/Expq
4539	8	Break down deer carcasses on bandsaw	3	25	Credit	Rvw/Expq
20222	4	Break and bone beef carcasses in hindquarter cuts	3	16	Credit	Rvw/Expq
20237	5	Quarter beef carcasses for further processing	2	12	Credit	Rvw/Expq
20727	5	Bone bovine necks	2	5	Credit	Rvw/Expq
21627	4	Break down deer carcasses	3	16	Credit	Rvw/Expq
24591	3	Optimise meat yield when breaking and boning beef carcasses to produce cuts to specification	4	20	Credit	Rvw/Expq
24592	3	Optimise meat yield when breaking and boning bobby calf carcasses to produce cuts to specification	4	20	Credit	Rvw/Expq
24593	3	Optimise meat yield when breaking and boning deer carcasses to produce cuts to specification	4	20	Credit	Rvw/Expq
24594	3	Optimise meat yield when breaking and boning goat carcasses to produce cuts to specification	4	20	Credit	Rvw/Expq
24596	3	Optimise meat yield when breaking and boning lamb carcasses to produce cuts to specification	4	20	Credit	Rvw/Expq
24597	3	Optimise meat yield when breaking and boning pork carcasses to produce cuts to specification	4	20	Credit	Rvw/Expq
24598	3	Optimise meat yield when breaking and boning ratite and other bird carcasses to produce cuts to specification	4	20	Credit	Rvw/Expq
24599	3	Optimise meat yield when breaking and boning sheep carcasses to produce cuts to specification	4	20	Credit	Rvw/Expq
26382	2	Salt and pack runners in a meat processing plant	3	4	Credit	Rvw/Expq
26383	2	De-tank, crush and finish runners in a meat processing plant	3	16	Credit	Rvw/Expq
26433	2	Calibrate bulk runners in a meat processing plant	3	15	Credit	Rvw/Expq
26996	2	Bone meat carcasses	3	16	Credit	Rvw/Expq
26997	2	Break down meat carcasses	3	16	Credit	Rvw/Expq
26998	2	Quarter pig carcasses for further processing	2	12	Credit	Rvw/Expq
27347	2	Break down pork carcasses on bandsaw	3	20	Credit	Rvw/Expq



**Manufacturing > Meat Processing > Meat Industry - Further Processing** continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
27348	2	Break and bone beef carcasses in forequarter cuts	3	16	Credit	Rvw/Expq

**Manufacturing > Meat Processing > Meat Industry - Packaging**

ID	Ver	Title	Lvl	Crd	Grade	Process
16450	6	Prepare edible red ovine offal products for packaging	2	10	Credit	Rvw/Expq
16451	6	Prepare edible green ovine offal products for packaging	2	10	Credit	Rvw/Expq
16453	6	Prepare edible green bovine offal products for packaging	2	10	Credit	Rvw/Expq
16454	6	Prepare edible red bovine offal products for packaging	2	10	Credit	Rvw/Expq
16480	6	Prepare edible deer offal products for packaging	2	10	Credit	Rvw/Expq
16494	6	Prepare edible red bobby calf offal products for packaging	2	10	Credit	Rvw/Expq
20225	6	Prepare cartons to pack meat	2	4	Credit	Rvw/Expq
20227	4	Pack and vacuum seal meat cuts	2	4	Credit	Rvw/Expq
20228	4	Label cartons for packing meat products	2	3	Credit	Rvw/Expq
20230	4	Operate a ladder feed machine in the meat processing industry	2	2	Credit	Rvw/Expq
20231	6	Operate scales in a meat processing plant	2	4	Credit	Rvw/Expq
20978	4	Pack offal products	2	12	Credit	Rvw/Expq
21158	4	Trim meat products for packaging	2	12	Credit	Rvw/Expq
21626	4	Prepare inedible offal products for packaging	2	6	Credit	Rvw/Expq
25142	3	Pack bulk meat products	2	8	Credit	Rvw/Expq
25146	3	Pack individual meat products	2	8	Credit	Rvw/Expq
25834	3	Operate tray packaging equipment in the meat processing industry	2	5	Credit	Rvw/Expq
25835	3	Operate computerised data capture equipment for semi-automatic labelling machinery in the meat processing industry	3	10	Credit	Rvw/Expq
25836	3	Package meat products using gas flushing equipment in the meat processing industry	2	10	Credit	Rvw/Expq
25838	3	Operate automatic meat cut wrapping equipment in the meat processing industry	2	4	Credit	Rvw/Expq
25839	3	Operate manual meat cut wrapping equipment in the meat processing industry	2	4	Credit	Rvw/Expq
25844	3	Set up data capture equipment, scales and semi-automatic labelling machinery in the meat processing industry	4	15	Credit	Rvw/Expq

**Manufacturing > Meat Processing > Meat Industry - Rendering**

ID	Ver	Title	Lvl	Crd	Grade	Process
3108	8	Operate a high-temperature rendering process	4	20	Credit	Rvw/Reg
3109	8	Operate a low-temperature rendering process	4	20	Credit	Rvw/Reg

**Manufacturing > Meat Processing > Meat Industry - Rendering continued...**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
3110	8	Operate blood-drying equipment during rendering in a meat processing operation	4	5	Credit	Rvw/Reg
3111	8	Prepare and dispatch tallow and rendered meat products	3	5	Credit	Rvw/Reg
3112	8	Clean rendering department machinery, equipment and facilities	2	5	Credit	Rvw/Exp
27261	2	Demonstrate knowledge of the receipt of raw materials for rendering in a meat processing operation	4	5	Credit	Rvw/Reg
27262	2	Demonstrate knowledge of estimating yields during rendering in a meat processing operation	4	10	Credit	Rvw/Reg
27263	2	Demonstrate knowledge of the production of blood meal during rendering in a meat processing operation	4	10	Credit	Rvw/Reg
27264	2	Demonstrate knowledge of environmental controls during rendering operations in the meat processing industry	4	6	Credit	Rvw/Exp
27265	2	Demonstrate knowledge of hygienic rendering in a meat processing operation	4	5	Credit	Rvw/Reg
27266	2	Demonstrate knowledge of the production of meat and bone meal during rendering operations	4	10	Credit	Rvw/Reg
27267	2	Demonstrate knowledge of the production of tallow during rendering in a meat processing operation	4	10	Credit	Rvw/Reg
27268	2	Demonstrate knowledge of the process of cooking raw materials during rendering operations	4	5	Credit	Rvw/Reg
27269	2	Demonstrate knowledge of the process of separation and milling during rendering operations	4	5	Credit	Rvw/Reg
27270	2	Transfer raw materials for processing using a blow line during rendering operations in the meat processing industry	2	4	Credit	Rvw/Exp
27271	2	Operate raw material size reduction and cooking equipment during rendering operations in the meat processing industry	2	8	Credit	Rvw/Exp
27272	2	Operate separation and milling equipment during rendering operations in the meat processing industry	2	4	Credit	Rvw/Exp
27273	2	Receive and prepare raw materials for rendering in the meat processing industry	2	4	Credit	Rvw/Exp
28174	1	Operate a blow line in a meat processing operation	3	5	Credit	New/Reg
28175	1	Operate rendering equipment during rendering in a meat processing operation	4	5	Credit	New/Reg

**Manufacturing > Meat Processing > Meat Industry Generic**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
2503	8	Maintain hand knives in the meat processing industry	3	3	Credit	Rvw/Exp
2504	8	Clean work areas in the meat processing industry	2	4	Credit	Rvw/Exp
2505	8	Demonstrate knowledge of meat industry workplace hygiene and food safety requirements	3	4	Credit	Rvw/Exp
12624	6	Monitor a meat processing operation under a HACCP system	2	8	Credit	Rvw/Exp
12625	6	Supervise a meat processing operation under a HACCP system	3	15	Credit	Rvw/Exp

**Manufacturing > Meat Processing > Meat Industry Generic continued...**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crđ</b>	<b>Grade</b>	<b>Process</b>
12626	7	Coordinate the development and/or verification of a HACCP plan or application for a meat processing operation	5	30	Credit	Rvw/Expğ
13489	6	Demonstrate knowledge of hygiene practices that reduce the risk of animal product spoilage and food poisoning	3	4	Credit	Rvw/Expğ
16506	5	Demonstrate knowledge of chemical handling in the meat processing industry	2	5	Credit	Rvw/Expğ
16538	6	Analyse data for workplace operations in the meat processing and fellmongery industries	3	3	Credit	Rvw/Expğ
16540	6	Manage meat processing and fellmongery production units	5	30	Credit	Rvw/Expğ
18760	3	Demonstrate knowledge of post-mortem meat product examination requirements	3	8	Credit	Rvw/Expğ
19174	4	Apply quality assurance principles in a beef boning room	3	4	Credit	Rvw/Expğ
19175	4	Apply beef anatomical terms to beef product cutting lines	3	4	Credit	Rvw/Expğ
19176	4	Demonstrate knowledge of specifications for beef forequarter products	3	4	Credit	Rvw/Expğ
19177	4	Demonstrate knowledge of specifications for beef hindquarter products	3	4	Credit	Rvw/Expğ
19178	4	Compare beef product compliance to written specifications	3	4	Credit	Rvw/Expğ
20234	4	Demonstrate knowledge of risk management programmes in the meat processing industry	3	5	Credit	Rvw/Expğ
20235	4	Explain health and safety practices in the meat processing industry	2	3	Credit	Rvw/Expğ
20241	4	Load transport containers in the meat processing industry	2	5	Credit	Rvw/Expğ
20643	3	Evaluate knife sharpness in the meat processing industry	3	4	Credit	Rvw/Expğ
20976	3	Operate carton sealing machines in the meat processing industry	2	3	Credit	Rvw/Expğ
20979	4	Describe the New Zealand Food Safety Authority's (NZFSA) electronic certification system	3	5	Credit	Rvw/Expğ
22319	3	Apply quality assurance principles in an ovine cutting room	3	4	Credit	Rvw/Expğ
22320	3	Apply ovine anatomical terms to ovine product cutting lines	3	4	Credit	Rvw/Expğ
22321	3	Demonstrate knowledge of specifications for ovine products	3	4	Credit	Rvw/Expğ
22322	3	Compare ovine product compliance to written specifications	3	4	Credit	Rvw/Expğ
22323	3	Demonstrate knowledge of standard product descriptions for ovine cuts	3	4	Credit	Rvw/Expğ
24595	2	Demonstrate knowledge of product safety programmes in the meat industry	3	4	Credit	Rvw/Expğ
24600	2	Apply quality assurance practices in the meat processing industry	4	6	Credit	Rvw/Expğ

**Manufacturing > Meat Processing > Meat Industry Generic continued...**

ID	Ver	Title	Lvl	Crd	Grade	Process
25029	2	Communicate on a production line in the meat processing industry	2	3	Credit	Rvw/Expg
25030	2	Comply with workplace safety requirements on a production line in the meat processing industry	2	4	Credit	Rvw/Expg
25031	3	Demonstrate knowledge of good manufacturing processes in the meat processing industry	3	4	Credit	Rvw/Expg
25032	2	Demonstrate knowledge of risk organism preparedness and response in the meat processing industry	3	6	Credit	Rvw/Expg
25033	2	Demonstrate knowledge of interventions to address musculoskeletal disorders in the meat processing industry	3	4	Credit	Rvw/Expg
25035	2	Demonstrate knowledge of musculoskeletal disorders in the meat processing industry	2	4	Credit	Rvw/Expg
25037	2	Operate a brisket roller in the meat processing industry	2	3	Credit	Rvw/Expg
25038	2	Prepare and operate an automatic bag loader in the meat processing industry	2	3	Credit	Rvw/Expg
25040	2	Work in a team to achieve designated tasks on a production line in the meat processing industry	2	4	Credit	Rvw/Expg
25842	2	Demonstrate knowledge of zoonoses in the meat processing industry	2	3	Credit	Rvw/Expg
25843	2	Apply sampling techniques in the meat processing industry	3	4	Credit	Rvw/Expg
26999	2	Demonstrate knowledge of and sharpen hand knives in the meat and hide processing industries	3	3	Credit	Rvw/Expg

**Manufacturing > Meat Processing > Meat Manufacturing**

ID	Ver	Title	Lvl	Crd	Grade	Process
3116	8	Produce roasted, steamed, and smoked meat products in a meat processing operation	3	10	Credit	Rvw/Reg
3117	8	Produce cooked corned-beef products in a meat processing operation	3	5	Credit	Rvw/Reg
18522	4	Prepare casings in a meat processing operation	3	5	Credit	Rvw/Reg
18527	4	Prepare manufactured meat product formulations	3	5	Credit	Rvw/Reg
18531	4	Sort meat for by-products in a meat processing operation	3	5	Credit	Rvw/Reg
18812	4	Batch meat for by-products in a meat processing operation	3	5	Credit	Rvw/Reg
19342	3	Ferment and mature manufactured meat products in a meat processing operation	3	5	Credit	Rvw/Reg
19343	3	Cure manufactured meat products in a meat processing operation	3	5	Credit	Rvw/Reg
20639	4	Extract animal foetal blood in a meat processing operation	3	10	Credit	Rvw/Reg
28238	1	Prepare and operate equipment for making by-product in a meat processing operation	3	5	Credit	New/Reg
28239	1	Demonstrate knowledge of a meat by-products manufacturing operation	3	5	Credit	New/Reg
28240	1	Make meat by-products	3	5	Credit	New/Reg

**Manufacturing > Meat Processing > Meat Manufacturing** continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
28241	1	Pull, strip, and pack runners in a meat processing operation	3	5	Credit	New/Reg
28242	1	Prepare meat by-products	3	10	Credit	New/Reg
28250	1	Produce freeze-dried meat products	3	10	Credit	New/Reg
28251	1	Produce cooked meat products in a meat processing operation	3	10	Credit	New/Reg
28252	1	Produce meat extracts in a meat processing operation	3	10	Credit	New/Reg

**Manufacturing > Meat Processing > Meat Processing - Core Skills**

ID	Ver	Title	Lvl	Crd	Grade	Process
2495	9	Identify bobby calf cuts	2	3	Credit	Rvw/Reg
2498	8	Identify beef cuts	2	3	Credit	Rvw/Reg
2517	8	Identify ovine meat cuts	2	3	Credit	Rvw/Reg
4537	8	Identify venison cuts	2	3	Credit	Rvw/Reg
20238	5	Identify pork meat cuts	2	3	Credit	Rvw/Reg
21160	4	Locate and identify anatomical features of a carcass	2	2	Credit	Rvw/Reg
25147	2	Demonstrate knowledge of the New Zealand meat processing industry	2	3	Credit	Rvw/Reg

**Manufacturing > Meat Processing > Meat Quality**

ID	Ver	Title	Lvl	Crd	Grade	Process
3097	7	Demonstrate knowledge of the key points in producing tender meat	4	10	Credit	Rvw/Reg
16471	5	Demonstrate knowledge of meat grading classification and principles of grading technology	4	20	Credit	Rvw/Reg
16539	6	Analyse the impact of industry quality requirements on a meat processing operation	5	15	Credit	Rvw/Reg
20232	4	Carry out fat testing on meat products	3	5	Credit	Rvw/Reg
20730	4	Carry out cusum inspections in a meat processing operation	4	5	Credit	Rvw/Reg
26290	2	Demonstrate knowledge of Meat Industry Agreed Standard 2 - Design and Construction	4	10	Credit	Rvw/Reg
26291	2	Demonstrate knowledge of Meat Industry Standard 8 - Quality Assurance	4	10	Credit	Rvw/Reg
26292	2	Demonstrate knowledge of Meat Industry Standard 3 - Hygiene and Sanitation	4	10	Credit	Rvw/Reg
26293	2	Demonstrate knowledge of Meat Industry Standard 4 - Procurement of Animals for food	4	10	Credit	Rvw/Reg
26294	2	Demonstrate knowledge of Meat Industry Standard 5 - Slaughter and Dressing	4	10	Credit	Rvw/Reg
26295	2	Demonstrate knowledge of Meat Industry Standard 6 - Processing of Edible Product	4	10	Credit	Rvw/Reg
26296	2	Demonstrate knowledge of Meat Industry Standard 7 - Byproducts	4	10	Credit	Rvw/Reg

**Manufacturing > Meat Processing > Meat Quality** continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
26297	2	Demonstrate knowledge of Meat Industry Standard 9 - Storage and Transport	4	10	Credit	Rvw/Reg
28243	1	Classify and grade beef carcasses	4	20	Credit	New/Reg
28244	1	Classify and grade ovine carcasses	4	20	Credit	New/Reg
28245	1	Classify and grade venison carcasses	4	20	Credit	New/Reg
28246	1	Classify and grade pig carcasses	4	20	Credit	New/Reg
28253	1	Demonstrate knowledge of compliance specifications for meat products	4	10	Credit	New/Reg
28254	1	Audit meat processing systems for compliance with Meat Industry Standards	5	20	Credit	New/Reg
28255	1	Verify collection of water samples in a meat processing operation	4	5	Credit	New/Reg
28256	1	Carry out statistical process control system checks in a meat processing operation	4	5	Credit	New/Reg
28257	1	Control detained product in a meat processing operation	4	5	Credit	New/Reg
28258	1	Gather and test meat product samples on-site in a meat processing operation	4	5	Credit	New/Reg
28259	1	Despatch animal product samples for verification in a meat processing operation	4	5	Credit	New/Reg
28260	1	Control official security devices in a meat processing operation	4	5	Credit	New/Reg
28261	1	Apply sampling techniques in a meat processing operation	4	5	Credit	New/Reg

**Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing**

ID	Ver	Title	Lvl	Crd	Grade	Process
16496	6	Process non-conforming product in a meat processing operation	3	5	Credit	Rvw/Reg
20641	4	Operate a suspended splitting saw in a meat processing operation	3	10	Credit	Rvw/Reg
20642	4	Supply skids and gambrels for a meat processing operation	3	5	Credit	Rvw/Reg
20644	3	Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry	3	5	Credit	Rvw/Reg
20981	4	Remove viscera by-products from carcasses in a meat processing operation	4	10	Credit	Rvw/Reg
21161	3	Use retain rail equipment in a meat processing operation	3	5	Credit	Rvw/Reg
21325	4	Prepare stock for slaughter in a meat processing operation	3	5	Credit	Rvw/Reg
21623	4	Demonstrate knowledge of Halal slaughter requirements in a meat processing operation	3	5	Credit	Rvw/Reg
23352	3	Demonstrate knowledge of the slaughtering of livestock in a meat processing operation	3	2	Credit	Rvw/Reg
23353	3	Demonstrate knowledge of pre-slaughter stunning in a meat processing operation	3	5	Credit	Rvw/Reg

**Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing** continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
23354	3	Demonstrate knowledge of livestock behaviour prior to slaughter in the meat processing industry	3	10	Credit	Rvw/Reg
25837	2	Operate flaying equipment in a meat processing operation	4	5	Credit	Rvw/Reg
25840	2	Identify individual animals during the slaughter process using electronic systems in a meat processing operation	3	5	Credit	Rvw/Reg
25841	2	Demonstrate knowledge of livestock emergency slaughter in a meat processing operation	3	5	Credit	Rvw/Reg
25927	2	Produce Halal meat in a meat processing operation	3	10	Credit	Rvw/Reg
27003	2	Shackle stock in a meat processing operation	3	5	Credit	Rvw/Reg
28176	1	Open and clear skins in a meat processing operation	4	20	Credit	New/Reg
28177	1	Open and clear hides in a meat processing operation	4	20	Credit	New/Reg
28178	1	Stun stock in a meat processing operation	3	5	Credit	New/Reg
28179	1	Stick stock in a meat processing operation	3	5	Credit	New/Reg
28182	1	Recover viscera by-products in a meat processing operation	4	10	Credit	New/Reg
28183	1	Remove non-viscera by-products from carcasses in a meat processing operation	3	5	Credit	New/Reg
28184	1	Prepare animal heads for further processing in a meat processing operation	4	10	Credit	New/Reg
28185	1	Wash and scrape pig carcasses in a meat processing operation	4	20	Credit	New/Reg
28187	1	Remove hides mechanically in a meat processing operation	4	10	Credit	New/Reg
28248	1	Handle stock in the yards in a meat processing operation	3	5	Credit	New/Reg
28249	1	Receive and inspect stock in the yards in a meat processing operation	4	15	Credit	New/Reg

**Manufacturing > Meat Processing > Slaughter and Dressing**

ID	Ver	Title	Lvl	Crd	Grade	Process
2507	7	Grade ovine carcasses	3	50	Credit	Rvw/Exp
2508	7	Grade beef carcasses	3	50	Credit	Rvw/Exp
2511	8	Demonstrate knowledge of ovine grading classification	2	3	Credit	Rvw/Exp
2512	8	Demonstrate knowledge of beef grading classifications	2	3	Credit	Rvw/Exp
3094	7	Assess wool yields prior to slaughter	4	120	Credit	Rvw/Exp
16463	7	Stick pigs	2	6	Credit	Rvw/Exp
16472	5	Grade pig carcasses	3	30	Credit	Rvw/Exp
16473	5	Determine probable quality status and calculate lean meat yield of pig carcasses	3	5	Credit	Rvw/Exp
16504	6	Demonstrate knowledge of venison grading classifications	2	4	Credit	Rvw/Exp
16505	5	Grade venison carcasses	3	40	Credit	Rvw/Exp

**Manufacturing > Meat Processing > Slaughter and Dressing continued...**

ID	Ver	Title	Lvl	Crd	Grade	Process
20728	4	Operate a brisket saw	2	5	Credit	Rvw/Expq
20729	5	Carry out viscera operations	2	5	Credit	Rvw/Expq
20731	4	Secure and seal carcass anus and pizzle prior to evisceration	2	5	Credit	Rvw/Expq
20980	4	Remove external by-products from carcasses	2	5	Credit	Rvw/Expq
21324	4	Prepare animal heads for further processing	2	6	Credit	Rvw/Expq
21326	4	Stun stock using electronic stunner equipment	3	4	Credit	Rvw/Expq
21624	3	Remove samples for Trichinella Spiralis monitoring	3	5	Credit	Rvw/Expq
22296	4	Remove carcass hides in the meat processing industry	2	12	Credit	Rvw/Expq
25144	2	Singe and wash pig carcasses in the meat processing industry	2	4	Credit	Rvw/Expq
25145	2	Scald, de-hair and scrape pig carcasses in the meat processing industry	3	20	Credit	Rvw/Expq
27000	2	Open and clear skins	3	35	Credit	Rvw/Expq
27001	2	Open and clear hides	3	35	Credit	Rvw/Expq
27002	2	Recover by-products from carcasses during viscera operations	2	12	Credit	Rvw/Expq
27005	2	Stick stock	2	6	Credit	Rvw/Expq
27006	2	Stun stock using captive bolt equipment	3	4	Credit	Rvw/Expq

**Manufacturing > Meat Processing > Smallgoods**

ID	Ver	Title	Lvl	Crd	Grade	Process
18517	4	Operate a smallgoods packaging line	2	4	Credit	Rvw/Expq
18518	4	Operate specialist cutting equipment to produce smallgoods products	3	6	Credit	Rvw/Expq
18520	5	Prepare and operate blending equipment in a smallgoods manufacturing operation	2	6	Credit	Rvw/Expq
18521	4	Prepare and operate slicing equipment in a smallgood manufacturing operation	2	6	Credit	Rvw/Expq
18523	4	Prepare dry ingredients in a smallgoods manufacturing operation	2	2	Credit	Rvw/Expq
18524	4	Prepare finished meat cuts in a smallgoods manufacturing operation	2	4	Credit	Rvw/Expq
18525	4	Demonstrate knowledge of a smallgoods manufacturir operation	2	3	Credit	Rvw/Expq
18526	4	Prepare a packaging line in a smallgoods manufacturing operation	2	4	Credit	Rvw/Expq
18528	4	Prepare secondary meat cuts for smallgoods manufacture	3	6	Credit	Rvw/Expq
18529	4	Rotate stored meat in a smallgoods manufacturing operation	2	2	Credit	Rvw/Expq
18530	4	Smoke smallgoods products	3	4	Credit	Rvw/Expq
18532	4	Trim carcasses to make smallgoods products	2	6	Credit	Rvw/Expq



**Manufacturing > Meat Processing > Smallgoods** continued...

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
18533	4	Fill and form smallgoods products	2	6	Credit	Rvw/Expq
18535	4	Link and tie smallgoods products	2	4	Credit	Rvw/Expq
18811	4	Manage smallgoods products in chillers	3	4	Credit	Rvw/Expq
18813	4	Dispatch smallgoods products	2	4	Credit	Rvw/Expq
19344	3	Cook or steam smallgoods products	3	4	Credit	Rvw/Expq
19345	3	Break carcass meat into smallgoods primary cuts	3	4	Credit	Rvw/Expq

**Manufacturing > Primary Products Food Processing > Primary Products Food Processing - Core Skills**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
28263	1	Monitor a HACCP system in own work area in a food processing operation	3	5	Credit	New/Reg
28264	1	Implement a HACCP system in a food processing operation	4	5	Credit	New/Reg
28265	1	Develop, implement and review a HACCP application for a food processing operation	5	20	Credit	New/Reg

**Manufacturing > Primary Products Food Processing > Primary Products Food Processing - Operational Skills**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
25924	2	Demonstrate knowledge of audit requirements in the certification of Halal food and food products	4	5	Credit	Rvw/Reg
25926	2	Demonstrate knowledge of Shariah in the production and certification of Halal food and food products	3	5	Credit	Rvw/Reg
26025	2	Audit the production of Halal food and food products for certification	4	10	Credit	Rvw/Reg
28262	1	Use and maintain hand knives in a primary products food processing operation	3	3	Credit	New/Reg
28267	1	Sharpen hand knives in a primary products food processing operation	3	2	Credit	New/Reg

**ServiceIQ - 9068****Qualifications**

<b>Ref</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Process</b>
0339	6	National Certificate in Airport Operations (Level 4) with strands in Airport Customer Service, Airport Maintenance, and Airport Safety	4	Rvw/Expq
0552	6	National Certificate in Hospitality (Introductory Cookery) (Level 2)	2	Rvw/Expq
0553	6	National Certificate in Hospitality (Basic Cookery) (Level 3)	3	Rvw/Expq
0554	6	National Certificate in Hospitality (Cookery) (Level 4)	4	Rvw/Expq
0557	6	National Certificate in Hospitality (Front Office) (Level 3)	3	Rvw/Expq
0587	6	National Certificate in Hospitality (Foundation Skills)	1	Rvw/Expq
0882	5	National Certificate in Hospitality (Operations Supervision) (Level 4) with strands in Food and Beverage Service, Gaming, Accommodation, and Front Office	4	Rvw/Expq
1257	4	National Certificate in Hospitality (Entry Skills)	2	Rvw/Expq
1273	3	National Certificate in Hospitality (Hotel Reservations) (Level 4)	4	Rvw/Expq
1339	2	National Certificate in Hospitality (Functions Coordination) (Level 4)	4	Rvw/Expq
1423	2	National Certificate in Hospitality (Food Services) (Level 3)	3	Rvw/Expq
1424	3	National Certificate in Hospitality (Food Services) (Level 4)	4	Rvw/Expq
1490	2	National Certificate in Hospitality (Quick Service Restaurants) (Level 2)	2	Rvw/Expq
1491	2	National Certificate in Hospitality (Quick Service Restaurants) (Level 3)	3	Rvw/Expq
1492	2	National Certificate in Hospitality (Quick Service Restaurants) (Level 4)	4	Rvw/Expq
1554	2	National Certificate in Hospitality (Cafes) (Level 3)	3	Rvw/Expq
1555	2	National Certificate in Hospitality (Bars and Clubs) (Level 3)	3	Rvw/Expq
1556	2	National Certificate in Hospitality (Level 3) with strands in Restaurant Service, and Functions Service	3	Rvw/Expq
1557	2	National Certificate in Hospitality (Restaurant Service) (Level 4)	4	Rvw/Expq
1599	2	National Certificate in Hospitality (Level 2) with strands in Accommodation Services, and Porter Services	2	Rvw/Expq
0514	5	National Diploma in Airport Operations (Level 5)	5	Rvw/Expq

## Skills Active Aotearoa Limited - 101576

### Qualifications

Ref	Ver	Title	Lvl	Process
0449	6	National Certificate in Outdoor Recreation (Group Leadership) (Level 3)	3	Reinst/Expq

### Standards

#### Community and Social Services > Outdoor Recreation > Outdoor Management

ID	Ver	Title	Lvl	Crd	Grade	Process
20147	5	Demonstrate communication skills required for the outdoors	3	3	Credit	Reinst/Expq

## The Skills Organisation - 100401

### Qualifications

Ref	Ver	Title	Lvl	Process
0999	3	National Certificate in Intelligence Analysis (Level 4)	4	Rvw/Expq
0899	4	National Diploma in Intelligence Analysis (Level 5)	5	Rvw/Expq

### Standards

#### Engineering and Technology > Electronic Engineering > Electronics Technology

ID	Ver	Title	Lvl	Crd	Grade	Process
9221	9	Demonstrate knowledge of the development of an electronic product	3	3	Credit/Merit/Excellence	Roll/Reg
18239	7	Demonstrate introductory knowledge of circuit concepts and measurements for electronics	2	5	Credit	Roll/Reg
18240	7	Demonstrate knowledge of basic electronic components	2	5	Credit	R&R/Reg
18241	7	Demonstrate knowledge of basic electronic systems	2	5	Credit	R&R/Reg
18242	7	Construct a simple printed circuit	2	3	Credit	R&R/Reg
18243	7	Construct a simple electronic product from a supplied circuit schematic	2	6	Credit	R&R/Reg
26119	5	Construct, and report on the performance of, a simple electronic programmable circuit	3	4	Credit/Merit/Excellence	R&R/Reg
26120	5	Describe and construct circuits to demonstrate the operation and properties of electronic devices	3	3	Credit/Merit/Excellence	R&R/Reg
26121	5	Plan, construct, modify, and report on an electronic prototype	3	6	Credit/Merit/Excellence	R&R/Reg
26122	5	Demonstrate knowledge of and build circuits using digital electronic devices that interface with ADC and DAC functions	3	3	Credit/Merit/Excellence	Roll/Reg
26123	5	Demonstrate knowledge of the practical applications of logic circuits	3	3	Credit/Merit/Excellence	Roll/Reg

#### Law and Security > Public Sector Compliance > Public Sector Compliance Operations

ID	Ver	Title	Lvl	Crd	Grade	Process
19514	4	Explain the application of HACCP principles	5	15	Credit	Reinst/Reg