

R0226 - Framework Developments - All SSBs

01 March 2016 to 31 March 2016

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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

Community Support Services ITO Limited - 101814

Qualifications

Ref	Ver	Title	Lvl	Process
1450	3	National Certificate in Basic Residential Property Maintenance (Level 2) with an optional strand in Basic Construction Project Work	2	Rvw/Curr

Standards

Community and Social Services > Health, Disability, and Aged Support > Allied Health Assistance

ID	Ver	Title	Lvl	Crd	Grade	Process
27448	2	Allocate and record dental patient's appointments, and maintain dental patient's records	3	2	Credit	Rvw/Reg
27449	2	Assist with dental radiography	3	3	Credit	Rvw/Exp
27450	2	Prepare the dental surgery for oral health care procedures and assist with oral health care procedures	3	5	Credit	Rvw/Exp
27451	2	Describe and apply infection prevention and control procedures in dental therapy and general dentistry	3	8	Credit	Rvw/Exp
27452	2	Maintain instruments and equipment used in oral health care procedures in dental therapy and general dentistry	3	3	Credit	Rvw/Exp
27453	2	Maintain materials for dental therapy and general dentistry and describe waste material disposal procedures	3	3	Credit	Rvw/Exp
27454	3	Describe tooth notation and anatomy, dental caries, and periodontal disease	3	5	Credit	Rvw/Exp
29395	1	Apply infection prevention and control in dentistry	3	10	Credit	New/Reg
29453	1	Describe tooth notation and anatomy, dental caries, and periodontal disease, and chart teeth and restorations	3	7	Credit	New/Reg
29454	1	Assist with oral health care procedures	3	10	Credit	New/Reg

Competenz - 101571

Qualifications

Ref	Ver	Title	Lvl	Process
0568	4	National Certificate in Hand Operated Fire Fighting Equipment (Level 3)	3	Rvw/Expfg
0569	5	National Certificate in Fire Detection and Alarm Systems (Level 4)	4	Rvw/Expfg
0570	4	National Certificate in Fixed Fire Protection Systems (Level 4)	4	Rvw/Expfg
0821	3	National Certificate in Clothing Manufacture (Cutting) (Level 2)	2	Rvw/Curr
0822	4	National Certificate in Clothing Manufacture (Cutting) (Level 3)	3	Rvw/Curr
0862	4	National Certificate in Fire Detection and Alarm Systems (Testing) (Level 3)	3	Rvw/Expfg
0863	3	National Certificate in Fixed Fire Protection Systems (Level 3) with strands in Installation, and Testing	3	Rvw/Expfg
0864	3	National Certificate in Fire Protection Systems Technology (Inspection and Testing) (Level 4)	4	Rvw/Expfg
0912	4	National Certificate in Print Industry Management (Level 4)	4	Rvw/Curr
1128	2	National Certificate in Printing (Direct Mail Production) (Level 3) with strands in Inserting, Film Wrapping, Ink Jet Printing, and Laser Printing	3	Rvw/Curr
1129	3	National Certificate in Printing (Direct Mail Production) (Level 4)	4	Rvw/Curr
1376	3	National Certificate in Print Industry Management (Level 5)	5	Rvw/Curr
1568	2	National Certificate in Passive Fire Protection (Routine Inspections) (Level 3)	3	Rvw/Expfg
1569	2	National Certificate in Passive Fire Protection (Building Consent Inspections) (Level 4)	4	Rvw/Expfg
1377	3	National Diploma in Print Industry Management (Level 5)	5	Rvw/Curr

Standards

Manufacturing > Food and Related Products Processing > Baking

ID	Ver	Title	Lvl	Crd	Grade	Process
7703	4	Sheet lifting doughs and laminate lifting doughs using automated production equipment	3	6	Credit	Rvw/Expfg
7730	4	Apply toppings and fillings to bakery products using automated production equipment	3	3	Credit	Rvw/Expfg
7731	4	Repair and thread automated food conveyor webs and belts	3	4	Credit	Rvw/Expfg
7856	4	Sheet and laminate doughs using automated production equipment	3	6	Credit	Rvw/Expfg
9954	3	Prepare and tray up frozen dough products	1	1	Credit	Rvw/Reg
9955	3	Thaw and prove frozen doughs	2	2	Credit	Rvw/Reg
14706	3	Prove products for batch baking	2	10	Credit	Rvw/Expfg
14708	3	Retard products for batch baking	2	8	Credit	Rvw/Reg
14709	3	Freeze products for batch baking	2	4	Credit	Rvw/Reg
14721	3	Prepare and apply icings and glazes to bakery products using manual production methods	2	6	Credit	Rvw/Reg

Manufacturing > Food and Related Products Processing > Baking continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
14722	3	Decorate bakery products using manual production methods	2	6	Credit	Rvw/Reg
14723	3	Apply toppings to bakery products using manual production methods	2	6	Credit	Rvw/Reg
14724	3	Fill bakery products using manual production methods	2	6	Credit	Rvw/Reg
15135	3	Demonstrate knowledge of legislative and food code requirements in the baking industry	3	4	Credit	Rvw/Exp
15136	4	Demonstrate knowledge of bakery science	4	8	Credit	Rvw/Exp
15137	3	Demonstrate knowledge of wheat flour and the flour production process	3	8	Credit	Rvw/Reg
15138	3	Demonstrate knowledge of bakery management systems	4	6	Credit	Rvw/Exp
15144	3	Demonstrate knowledge of bakery smallgoods and smallgoods baking technology	4	4	Credit	Rvw/Reg
15145	3	Prepare, mix, and cook hot plate bakery products	3	4	Credit	Rvw/Reg
15146	3	Prepare, mix, shape, and fry deep-fried bakery products	3	3	Credit	Rvw/Reg
15148	3	Prepare, mix, deposit, and bake choux paste products	3	4	Credit	Rvw/Reg
15149	3	Prepare marshmallow and egg white based bakery products	4	4	Credit	Rvw/Reg
15735	3	Develop and trial new bakery products	5	16	Credit	Rvw/Reg
15736	3	Prepare, mould, and finish moulded confectionery products	4	8	Credit	Rvw/Reg
15737	3	Demonstrate knowledge of automated mechanical and electrical bakery systems	4	5	Credit	Rvw/Exp
15738	3	Prepare sweet fillings, icings, and glazes using boiling methods	4	6	Credit	Rvw/Exp
15739	3	Prepare savoury fillings using boiling and steaming methods	4	6	Credit	Rvw/Exp
15747	3	Prepare, mix, and apply bulk icings and/or glazes for bakery products using automated equipment	3	12	Credit	Rvw/Exp
15752	3	Extrude doughs using automated production equipment	3	10	Credit	Rvw/Exp
16124	3	Prepare, mix, and apply bulk toppings and/or fillings for bakery products using automated equipment	3	12	Credit	Rvw/Exp
18940	3	Toast or dry, and store cereal products using continuous automated ovens and related equipment	3	4	Credit	Rvw/Exp
23077	2	Demonstrate knowledge of common types and uses of baking equipment in the baking industry	2	4	Credit	Rvw/Exp
23078	2	Demonstrate knowledge of baking equipment and utilities used in the baking industry	3	4	Credit	Rvw/Exp
23079	3	Demonstrate knowledge of basic baking ingredients in the baking industry	1	2	Credit	Rvw/Reg
23081	3	Demonstrate knowledge of product and basic terminology in the baking industry	3	6	Credit	Rvw/Exp
29061	1	Demonstrate knowledge of baking equipment and utilities used in a commercial bakery	3	8	Credit	New/Reg

Manufacturing > Food and Related Products Processing > Baking continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
29069	1	Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial bakery	3	10	Credit	New/Reg
29070	1	Demonstrate knowledge of legislation, codes, and rule for the production of bakery products	3	6	Credit	New/Reg
29071	1	Demonstrate knowledge of baking processes and products	3	6	Credit	New/Reg
29073	1	Demonstrate knowledge of primary baking ingredients	3	8	Credit	New/Reg
29075	1	Demonstrate knowledge of and apply quality policies and procedures in a commercial baking environment	3	12	Credit	New/Reg
29076	1	Measure and calculate for baking	3	10	Credit	New/Reg
29077	1	Produce and apply fillings, icings, toppings, and glazes to bakery products under supervision	3	10	Credit	New/Reg
29082	1	Perform cleaning and storage duties in a commercial bakery	3	8	Credit	New/Reg
29101	1	Demonstrate and apply knowledge of waste reduction in a commercial bakery	4	9	Credit	New/Reg
29102	1	Assist with the development of a new product for a plant bakery	4	8	Credit	New/Reg
29103	1	Demonstrate knowledge of ingredients and baking science used in a plant bakery	4	12	Credit	New/Reg
29104	1	Demonstrate knowledge of quality management practices used in a plant bakery	4	6	Credit	New/Reg
29105	1	Demonstrate knowledge of and apply productivity improvement principles in a commercial bakery	4	8	Credit	New/Reg
29107	1	Demonstrate knowledge of ingredient and baking science used in a commercial bakery	4	12	Credit	New/Reg
29108	1	Plan production in a commercial bakery environment	4	8	Credit	New/Reg

Manufacturing > Food and Related Products Processing > Baking - Biscuit

ID	Ver	Title	Lvl	Crd	Grade	Process
14725	3	Prepare and mix biscuit doughs using manual production methods	3	10	Credit	Rvw/Expg
14726	3	Form and cut biscuit doughs using manual production methods	3	10	Credit	Rvw/Expg
14727	3	Batch bake biscuit products	2	8	Credit	Rvw/Expg
15143	3	Demonstrate knowledge of biscuit products and biscuit baking techniques	4	6	Credit	Rvw/Expg
15152	3	Assess biscuit products for quality	4	5	Credit	Rvw/Expg
15742	3	Prepare and weigh ingredients for bulk biscuit doughs using automated production equipment	2	9	Credit	Rvw/Expg
15743	3	Mix bulk biscuit doughs using automated production equipment	3	10	Credit	Rvw/Expg
15745	3	Bake biscuit products using continuous automated ovens	3	8	Credit	Rvw/Expg
16125	3	Shape and cut bulk biscuit doughs using automated production equipment	3	10	Credit	Rvw/Expg

Manufacturing > Food and Related Products Processing > Baking - Bread

ID	Ver	Title	Lvl	Crd	Grade	Process
7841	4	Divide and mould bread doughs using manual production methods	3	12	Credit	Rvw/Expg
7864	4	Prepare and develop bread doughs using bulk fermentation processes	3	10	Credit	Rvw/Expg
14702	3	Prepare and weigh ingredients for white bread doughs using manual production methods	2	4	Credit	Rvw/Expg
14703	3	Mix and develop white bread doughs using manual production methods	3	8	Credit	Rvw/Expg
14704	3	Prepare and weigh ingredients for grain and meal bread doughs using manual production methods	2	5	Credit	Rvw/Expg
14705	3	Mix and develop grain and meal bread doughs using manual production methods	3	10	Credit	Rvw/Expg
14707	3	Batch bake bread products	2	10	Credit	Rvw/Expg
14710	3	Weigh ingredients for bulk bread doughs in a plant bakery	3	9	Credit	Rvw/Reg
14711	3	Mix and develop bulk white bread doughs in a plant bakery	4	6	Credit	Rvw/Reg
14712	3	Mix and develop bulk grain and meal bread doughs in plant bakery	4	10	Credit	Rvw/Reg
14713	3	Slice and wrap bread using preset automated equipment	2	4	Credit	Rvw/Expg
14714	3	Prepare and operate automated bread slicing and packaging equipment	3	5	Credit	Rvw/Expg
14715	3	Prove, bake, and depan bread products in a plant bakery	4	6	Credit	Rvw/Reg
14716	3	Divide and round bread doughs in a plant bakery	4	10	Credit	Rvw/Reg
14717	3	Mould and pan bread doughs in a plant bakery	4	10	Credit	Rvw/Reg
15139	3	Demonstrate knowledge of bread baking technology and bread products using manual systems	4	8	Credit	Rvw/Expg
15140	3	Demonstrate knowledge of plant bread baking technology and plant bread bakery products	4	8	Credit	Rvw/Expg
15147	3	Prepare, mix, and bake bread products using sponge and dough process, and liquid ferment process	3	6	Credit	Rvw/Reg
15151	3	Assess and analyse the quality of bread and bread products	4	8	Credit	Rvw/Reg
15154	3	Make speciality bread products in a commercial bakery	4	12	Credit	Rvw/Reg
23083	2	Prepare and bake basic breads in the baking industry	2	4	Credit	Rvw/Reg
29078	1	Make basic bread products in a commercial baking environment under supervision	3	10	Credit	New/Reg
29106	1	Slice and package bread in a plant bakery	4	10	Credit	New/Reg
29109	1	Make white bread products in a commercial bakery	4	12	Credit	New/Reg
29110	1	Make grain and wholemeal bread products in a commercial bakery	4	12	Credit	New/Reg
29111	1	Make sweet and/or fruit bread products in a commercial bakery	4	12	Credit	New/Reg

Manufacturing > Food and Related Products Processing > Baking - Bread continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
29112	1	Demonstrate knowledge of bread baking science and technology for the production of bread products using manual methods	4	14	Credit	New/Reg
29396	1	Demonstrate knowledge of plant bread bakery system and products	4	20	Credit	New/Reg

Manufacturing > Food and Related Products Processing > Baking - Cake

ID	Ver	Title	Lvl	Crd	Grade	Process
14719	3	Prepare, mix, and deposit cake batters using manual production methods	3	14	Credit	Rvw/Expgr
14720	3	Batch bake cake products	3	12	Credit	Rvw/Expgr
15142	3	Demonstrate knowledge of cake products and cake baking technology	4	6	Credit	Rvw/Expgr
15155	3	Prepare, mix, bake, and finish specialty gateaux and torten	4	8	Credit	Rvw/Expgr
15740	3	Prepare and weigh ingredients for bulk cake batters using automated production equipment	2	9	Credit	Rvw/Expgr
15741	3	Mix bulk cake batters using automated production equipment	3	10	Credit	Rvw/Expgr
15744	3	Bake cake products using continuous automated ovens	3	8	Credit	Rvw/Expgr
15746	3	Deposit and shape bulk cake batters using automated production equipment	3	10	Credit	Rvw/Expgr

Manufacturing > Food and Related Products Processing > Baking - Cake and Biscuit

ID	Ver	Title	Lvl	Crd	Grade	Process
15150	3	Assess and analyse the quality of cake and biscuit products	4	8	Credit	Rvw/Reg
23082	2	Prepare and bake biscuits in the baking industry	1	3	Credit	Rvw/Reg
29079	1	Make basic biscuit products in a commercial baking environment under supervision	3	10	Credit	New/Reg
29080	1	Make basic cake products in a commercial baking environment under supervision	3	10	Credit	New/Reg
29113	1	Make sponges in a commercial bakery	4	12	Credit	New/Reg
29114	1	Make cake products in a commercial bakery	4	12	Credit	New/Reg
29115	1	Make specialty cakes in a commercial bakery	4	12	Credit	New/Reg
29116	1	Make biscuit products in a commercial bakery	4	12	Credit	New/Reg
29117	1	Demonstrate knowledge of science and technology for the production of cake and biscuit products using manual methods	4	14	Credit	New/Reg

Manufacturing > Food and Related Products Processing > Baking - Pastry

ID	Ver	Title	Lvl	Crd	Grade	Process
7842	4	Roll and laminate pastry doughs using manual production methods	3	8	Credit	Rvw/Expgr

Manufacturing > Food and Related Products Processing > Baking - Pastry continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
10603	3	Bake pastry products using continuous automated ovens	3	8	Credit	Rvw/Expq
10605	3	Prepare and mix pastry doughs using manual production methods	3	12	Credit	Rvw/Expq
10608	3	Batch bake pastry products	3	10	Credit	Rvw/Expq
14728	4	Form and cut pastry doughs using manual production methods	2	6	Credit	Rvw/Expq
15141	3	Demonstrate knowledge of pastry technology and pastry products	4	10	Credit	Rvw/Expq
15153	3	Assess and analyse the quality of pastry products	4	8	Credit	Rvw/Reg
15748	3	Prepare and weigh ingredients for pastry doughs using automated production equipment	2	9	Credit	Rvw/Expq
15749	3	Mix pastry doughs using automated production equipment	3	8	Credit	Rvw/Expq
15750	3	Block, sheet, and laminate pastry doughs using semi-automated production equipment	3	10	Credit	Rvw/Expq
15751	3	Extrude, sheet, and laminate pastry doughs using continuous automated production equipment	3	10	Credit	Rvw/Expq
15753	3	Shape and cut bulk pastry doughs using automated production equipment	3	10	Credit	Rvw/Expq
15754	3	Form and process specialty pastry products using automated production equipment	3	10	Credit	Rvw/Expq
18942	3	Produce yeasted and laminated pastry products	4	15	Credit	Rvw/Expq
29081	1	Make pastry products in a commercial baking environment under supervision	3	10	Credit	New/Reg
29118	1	Make laminated puff pastry products in a commercial bakery	4	12	Credit	New/Reg
29119	1	Make savoury short pastry products in a commercial bakery	4	12	Credit	New/Reg
29120	1	Make sweet pastry products in a commercial bakery	4	12	Credit	New/Reg
29121	1	Make yeast raised laminated pastry products in a commercial bakery	4	12	Credit	New/Reg
29122	1	Demonstrate knowledge of science and technology for the production of pastry products using manual methods	4	14	Credit	New/Reg

Manufacturing > Manufacturing Skills > Competitive Systems and Practices

ID	Ver	Title	Lvl	Crd	Grade	Process
21521	5	Improve cost factors in work practices in an organisation using competitive systems and practices	4	5	Credit	Rvsn/Reg

Infrastructure ITO - 101813

Standards

Engineering and Technology > Electricity Supply > Electricity Supply - Core Skills

ID	Ver	Title	Lvl	Crd	Grade	Process
28885	1	Demonstrate and apply knowledge of electrical legislation, regulations and codes of practice for substation maintenance	4	8	Credit	New/Reg
28893	1	Maintain and test substation equipment	4	15	Credit	New/Reg
28894	1	Plan and carry out low voltage (LV) and extra-low voltage (ELV) electrical installations to substation equipment	4	4	Credit	New/Reg

Engineering and Technology > Electricity Supply > Electricity Supply - Power System Maintenance

ID	Ver	Title	Lvl	Crd	Grade	Process
28886	1	Demonstrate knowledge of power transformers used in substations	4	3	Credit	New/Reg
28887	1	Demonstrate knowledge of disconnectors and earth switches used in substations	4	7	Credit	New/Reg
28888	1	Demonstrate knowledge of substation structures, insulators, conductors and bus hardware	4	7	Credit	New/Reg
28889	1	Demonstrate knowledge of cables and specialist substation equipment	4	7	Credit	New/Reg
28890	1	Demonstrate knowledge of sampling, testing, treatment and spill management of substation insulating and hydraulic oils	4	5	Credit	New/Reg
28891	1	Demonstrate knowledge of instrument transformers used in substations	4	5	Credit	New/Reg
28892	1	Demonstrate knowledge of circuit breakers and auto reclosers used in substations	4	7	Credit	New/Reg
28895	1	Maintain substation earthing and bonding	3	3	Credit	New/Reg

NZ Hair and Beauty Industry Training Organisation Inc - 101681

Standards

Service Sector > Beauty Services > Beauty Therapy

ID	Ver	Title	Lvl	Crd	Grade	Process
10393	8	Perform a manicure and/or pedicure service as an independent beauty services operator	4	12	Credit	Roll/Exp
19590	5	Perform cosmetic services as an independent beauty services operator	4	16	Credit	Roll/Exp
19592	5	Provide reception services for the beauty industry	3	4	Credit	Roll/Exp

NZQA Maori Qualifications Services - 194**Qualifications**

Ref	Ver	Title	Lvl	Process
0366	5	National Diploma in Māori Business and Management with an optional strand in Iwi Management	5	Rvw/Expq

NZQA National Qualifications Services - 130301

Standards

Arts and Crafts > Tongan Arts and Crafts > Tongan Arts

ID	Ver	Title	Lvl	Crd	Grade	Process
22230	3	Describe different dance forms and essential aspects of faiva faka-Tonga in Lea Faka-Tonga	3	3	Credit	Rvw/Expq

Arts and Crafts > Tongan Arts and Crafts > Tongan Crafts

ID	Ver	Title	Lvl	Crd	Grade	Process
22231	3	Describe koka'anga in Lea Faka-Tonga	2	3	Credit	Rvw/Expq

Business > Business Operations and Development > Organisational Direction and Strategy

ID	Ver	Title	Lvl	Crd	Grade	Process
7448	5	Review and report on an organisation's performance against business plans and objectives	6	10	Credit	Rvw/Reg
7449	5	Contribute to organisational strategy development	4	5	Credit	R&R/Reg
18509	4	Demonstrate knowledge of risk management in an organisation	4	6	Credit	Rvw/Reg
25778	3	Develop a framework for applying risk management processes in an organisation	6	10	Credit	Rvw/Reg
26255	2	Conduct business research	5	10	Credit	Rvw/Expq
27762	2	Identify and explain influences on an organisation	4	4	Credit	R&R/Reg
27764	2	Envision a future for an organisation	6	10	Credit	Rvw/Reg
27765	2	Demonstrate knowledge of influences on organisations	3	4	Credit	R&R/Reg
27766	2	Demonstrate knowledge of the business life cycle	4	4	Credit	R&R/Reg
27767	2	Propose and justify a strategy for achieving an organisation's envisioned future	6	6	Credit	Rvw/Reg
27768	2	Develop a strategic plan for an organisation's envisioned future	6	8	Credit	R&R/Reg
27769	2	Demonstrate knowledge of strategic processes in organisations	4	5	Credit	R&R/Reg
27770	2	Monitor the implementation of a strategic plan in an organisation	6	7	Credit	R&R/Reg
27771	2	Evaluate the effectiveness of a strategic plan for an organisation	6	5	Credit	R&R/Reg
29226	1	Apply risk management processes in an organisation	5	6	Credit	New/Reg

Business > Business Operations and Development > People Development and Coordination

ID	Ver	Title	Lvl	Crd	Grade	Process
1987	6	Develop strategies to establish and maintain positive workplace relationships	5	5	Credit	R&R/Reg
8495	5	Develop self to improve own performance in an organisation	4	3	Credit	Rvw/Reg
8498	6	Develop strategies to manage conflict in an organisation	5	5	Credit	R&R/Reg

Business > Business Operations and Development > People Development and Coordination continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
9735	5	Demonstrate knowledge of theory in relation to management in organisations	6	10	Credit	R&R/Reg
15190	4	Develop and implement a work team plan	4	10	Credit	Rvw/Reg
18337	4	Determine and co-ordinate training and/or development for a team	4	5	Credit	Rvw/Reg
23394	3	Plan for and carry out staff selection	5	4	Credit	Rvw/Reg
23395	3	Assess applicants for staff selection	4	3	Credit	Rvw/Exp
23397	3	Plan and monitor performance of others	5	6	Credit	R&R/Reg
24874	3	Demonstrate knowledge of performance management	3	4	Credit	Rvw/Reg
25449	3	Demonstrate knowledge of requirements for managing staff exit in an organisation	4	4	Credit	Rvw/Exp
25450	3	Demonstrate skills in managing staff exit in an organisation	5	5	Credit	R&R/Reg
25451	3	Provide mentoring in an organisation	5	5	Credit	R&R/Reg
27557	2	Behave according to organisational requirements	3	4	Credit	Rvw/Reg
27558	2	Manage professional and ethical behaviour of staff in a business operation	5	5	Credit	R&R/Reg
27563	2	Describe teams and team leadership	3	4	Credit	R&R/Reg
27564	2	Demonstrate knowledge of leadership	4	10	Credit	Rvw/Reg
27565	2	Train colleagues in the workplace	3	4	Credit	Rvw/Reg
27566	2	Monitor staff performance in an organisation	4	5	Credit	R&R/Reg
27567	2	Demonstrate knowledge of management of change in an organisation	4	4	Credit	Rvw/Reg
27568	2	Implement change in a work team	5	4	Credit	Rvw/Reg

Business > Business Operations and Development > Systems and Resources Management

ID	Ver	Title	Lvl	Crd	Grade	Process
7461	5	Plan procurement of material, plant and equipment supplies	6	10	Credit	Rvw/Exp
7462	5	Secure tenders, negotiate, and monitor contracts for supply or maintenance of materials, plant, and equipment	6	10	Credit	Rvw/Exp
16342	4	Evaluate organisational design for an organisation	4	4	Credit	Rvw/Reg
19030	5	Demonstrate knowledge of tendering, negotiating, and managing a contract in a business operation	4	5	Credit	Rvw/Exp
27515	2	Recommend acquisition of resources for an operation in an organisation	4	4	Credit	R&R/Reg
27516	2	Analyse and improve the effectiveness of a system in an operation in an organisation	5	5	Credit	R&R/Reg
27517	2	Improve the effectiveness of a process in an organisation	4	4	Credit	Rvw/Reg
27518	2	Control flow of inputs in an operation in an organisation	4	3	Credit	R&R/Reg
27519	2	Describe a system in an operation in an organisation	3	2	Credit	R&R/Reg

Business > Business Operations and Development > Systems and Resources Management continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
27520	2	Create a plan for an operation in an organisation	5	5	Credit	R&R/Reg
27521	2	Manage a plan for an operation in an organisation	5	5	Credit	R&R/Reg
27522	2	Demonstrate knowledge of planning in an organisation	4	4	Credit	R&R/Reg
27523	2	Manage a contract for service	5	3	Credit	Rvw/Reg

Primary Industry Training Organisation - 101558

Standards

Agriculture, Forestry and Fisheries > Agriculture > General Agriculture

ID	Ver	Title	Lvl	Crd	Grade	Process
20798	3	Describe and use a Global Positioning System (GPS) for a specified activity	3	2	Credit	Rvw/Expq
29414	1	Describe and use a Global Positioning System (GPS) for a specified rural activity	3	2	Credit	New/Reg

Agriculture, Forestry and Fisheries > Pest Management > Pest Control

ID	Ver	Title	Lvl	Crd	Grade	Process
20777	2	Describe and use traps to control avian pests	3	7	Credit	Rvw/Expq
20778	2	Describe and use traps to control mustelid pests	3	9	Credit	Rvw/Expq
20779	2	Describe and use traps to control possum pests	3	9	Credit	Rvw/Expq
20780	2	Describe and use traps to control rabbit pests	3	7	Credit	Rvw/Expq
20781	2	Describe and use traps to control rodent pests	3	7	Credit	Rvw/Expq
20782	2	Describe and use toxins to control avian pests	3	7	Credit	Rvw/Expq
20783	2	Describe and use toxins to control mustelid pests	3	7	Credit	Rvw/Expq
20784	2	Describe and use toxins to control possum pests	3	8	Credit	Rvw/Expq
20785	2	Describe and use toxins to control rabbit pests	3	8	Credit	Rvw/Expq
20786	2	Describe and use toxins to control rodent pests	3	9	Credit	Rvw/Expq
20787	2	Demonstrate knowledge of avian biology and environmental impact as a pest species	3	6	Credit	Rvw/Expq
20788	2	Demonstrate knowledge of mustelid biology and environmental impact as a pest species	3	6	Credit	Rvw/Expq
20789	2	Demonstrate knowledge of possum biology and environmental impact as a pest species	3	6	Credit	Rvw/Expq
20790	2	Demonstrate knowledge of rabbit biology and environmental impact as a pest species	3	6	Credit	Rvw/Expq
20791	2	Demonstrate knowledge of rodent biology and environmental impact as a pest species	3	6	Credit	Rvw/Expq
29335	1	Demonstrate understanding of rural pest animal operations in New Zealand	3	8	Credit	New/Reg
29336	1	Demonstrate understanding of the purpose and impacts of rural pest animal operations	3	3	Credit	New/Reg
29337	1	Prepare and use toxins to control rural pest animals	3	6	Credit	New/Reg
29338	1	Prepare and use traps to control rural pest animals	3	6	Credit	New/Reg

Agriculture, Forestry and Fisheries > Pest Management > Pest Monitoring

ID	Ver	Title	Lvl	Crd	Grade	Process
22115	2	Prepare for a possum population monitoring operation and carry out field work	4	12	Credit	Rvw/Expq
22116	2	Describe possum population monitoring using residual trap-catch (RTC) index methodology	3	4	Credit	Rvw/Expq

Agriculture, Forestry and Fisheries > Pest Management > Pest Monitoring continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
29339	1	Prepare for and carry out transect based rural pest animal population monitoring	3	12	Credit	New/Reg
29340	1	Prepare for inspection based rural pest animal population monitoring and carry out field work	3	12	Credit	New/Reg

ServiceIQ - 9068**Standards****Service Sector > Aviation > Air Traffic Services**

ID	Ver	Title	Lvl	Crd	Grade	Process
29413	1	Demonstrate approach control surveillance for air traffic services under simulated conditions	6	30	Credit	New/Reg

Service Sector > Tourism > Visitor Services

ID	Ver	Title	Lvl	Crd	Grade	Process
18365	3	Manage health and safety in a tourism workplace	4	4	Credit	Rvw/Reg

The NZ Transport Agency - 8084**Consent and Moderation Requirements (CMR)**

Ref	Ver	Title	Process
236	1	Driver Licence Class 1	New/Reg

Standards**Service Sector > Driving > Driver Licence Class 1**

ID	Ver	Title	Lvl	Crd	Grade	Process
29363	1	Learn to drive a vehicle within the conditions of a Class 1 New Zealand learner driver licence	1	2	Credit	New/Reg
29364	1	Drive a vehicle within the conditions of a Class 1 New Zealand restricted driver licence	2	4	Credit	New/Reg
29365	1	Drive a vehicle within the conditions of a Class 1 New Zealand full driver licence	2	2	Credit	New/Reg

The Skills Organisation - 100401**Qualifications**

Ref	Ver	Title	Lvl	Process
1408	3	National Diploma in Ambulance Practice (Level 5)	5	Rvw/Curr