

National Certificate in Meat Processing (Halal) with strands in Halal Slaughter, and Halal Audit

Level 2

Credits 50-56

This qualification has been reviewed. The last date to meet the requirements is 31 December 2018.

Transition Arrangements

This qualification has been reviewed and replaced by the New Zealand Certificate in Primary Products Food Processing (Level 4) with strands in Laboratory Skills, Environmental Systems, and Product Quality Auditing [Ref: 2918] and the New Zealand Certificate in Meat Processing (Halal) (Level 3) [Ref: 2493].

The last date for entry into programmes leading to this replaced qualification is 31 December 2016. The last date for assessments to take place for this replaced qualification is 31 December 2018, when it will be designated as **discontinued**.

Candidates currently working towards this qualification may either complete the requirements by 31 December 2018 or transfer their results to one of the replacement qualifications.

This qualification contains expiring unit standards for which replacement unit standards have now been registered. For the purposes of this qualification, people who have gained credit for the replacement unit standards are exempt from the requirement to gain credit for the expiring unit standards.

| Credit for | Exempt from |
|------------|-------------|
| 28262 | 2503 |
| 28267 | 26999 |

For detailed information see [Review Summaries](#) on the NZQA website.

NZQF National Qualification Registration Information

| Process | Version | Date | Last Date for Assessment |
|--------------|---------|---------------|--------------------------|
| Registration | 1 | November 2009 | December 2012 |
| Review | 2 | August 2011 | December 2018 |
| Review | 3 | April 2015 | December 2018 |
| Review | 4 | July 2015 | December 2018 |

Standard Setting Body

Primary Industry Training Organisation
PO Box 10383
The Terrace
Wellington 6143

Telephone 04 801 9616
Email standards@primaryito.ac.nz
Website www.primaryito.ac.nz

Reviewed

National Certificate in Meat Processing (Halal) with strands in Halal Slaughter, and Halal Audit

Level 2

Credits 50-56

Purpose

This qualification is aimed at people who want to enter the meat processing industry and work in the area of Halal meat production as processors and/or auditors. It is aimed at those operators who are already employed in the industry and want to improve their understanding and knowledge in this area. This qualification can be undertaken on the job and/or in simulated settings such as pre-employment training programs.

The Core Compulsory section of the qualification covers the knowledge and skills related to working safely, hygiene and food safety requirements, complying with workplace safety requirements on a production line, knowledge of Shariah in the production and certification of meat products, and knowledge of recover of stock from electrical stunning.

The Core Elective section enables candidates to select unit standards from the Meat Industry Generic domain that fit with their job roles.

The Halal Slaughter strand covers the knowledge and skills related to maintaining hand knives, producing Halal meat, sharpening hand knives, communicating on a production line, working in a team, and health and safety practices.

The Halal Audit strand covers the knowledge and skills related to quality auditing, meat industry requirements regarding certification, audit requirements in the certification of Halal meat, and auditing the production of Halal meat.

Special Notes

Prerequisite: National Certificate in Meat Processing (Introductory) (Level 1) [Ref: 0932], or demonstrate equivalent knowledge and skills.

Credit Range

| | Core Compulsory | Core Elective |
|-----------------|-----------------|---------------|
| Level 1 credits | 3 | - |
| Level 2 credits | 8 | 0-8 |
| Level 3 credits | 10 | 0-8 |
| Minimum totals | 21 | 8 |

| | Halal Slaughter Strand | Halal Audit Strand |
|---------------------------------|------------------------|--------------------|
| Level 2 credits | 10 | - |
| Level 3 or above credits | 11 | 27 |
| Minimum totals | 21 | 27 |
| Qualification total with strand | 50 | 56 |

Requirements for Award of Qualification

Award of NZQF National Qualifications

Credit gained for a standard may be used only once to meet the requirements of this qualification.

Unit standards and achievement standards that are equivalent in outcome are mutually exclusive for the purpose of award. The table of mutually exclusive standards is provided on the New Zealand Qualifications Authority (NZQA) website: <http://www.nzqa.govt.nz/qualifications-standards/standards/standards-exclusion-list/>.

Reviewed standards that continue to recognise the same overall outcome are registered as new versions and retain their identification number (ID). Any version of a standard with the same ID may be used to meet qualification requirements that list the ID and/or that specify the past or current classification of the standard.

Summary of Requirements

- Prior award of National Certificate in Meat Processing (Introductory) [Ref: 0932]
- Core Compulsory standards
- Core Elective – A minimum of 8 credits as specified

One of the following strands is required

- Halal Slaughter Strand
- Halal Audit Strand

Detailed Requirements

Core Compulsory

The following standards are required

Health > Occupational Health and Safety > Occupational Health and Safety Practice

| ID | Title | Level | Credit |
|-------|---|-------|--------|
| 497 | Demonstrate knowledge of workplace health and safety requirements | 1 | 3 |
| 17593 | Apply safe work practices in the workplace | 2 | 4 |

Manufacturing > Meat Processing > Meat Industry Generic

| ID | Title | Level | Credit |
|-------|--|-------|--------|
| 2505 | Demonstrate knowledge of meat industry workplace hygiene and food safety requirements | 3 | 4 |
| 25030 | Comply with workplace safety requirements on a production line in the meat processing industry | 2 | 4 |

| ID | Title | Level | Credit |
|-------|--|-------|--------|
| 25926 | Demonstrate knowledge of Shariah in the production and certification of Halal meat and meat products | 3 | 6 |

Core Elective

A minimum of 8 credits

Manufacturing > Meat Processing > Meat Industry Generic

| ID | Title | Level | Credit |
|-------|---|-------|--------|
| 20644 | Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry | 3 | 5 |
| 21623 | Describe Halal slaughter requirements in the meat processing industry | 2 | 3 |
| 24595 | Demonstrate knowledge of product safety programmes in the meat industry | 3 | 4 |
| 25035 | Demonstrate knowledge of musculoskeletal disorders in the meat processing industry | 2 | 4 |
| 25842 | Demonstrate knowledge of zoonoses in the meat processing industry | 2 | 3 |

Manufacturing > Meat Processing > Slaughter and Dressing

| ID | Title | Level | Credit |
|-------|--|-------|--------|
| 23352 | Demonstrate knowledge of the slaughtering of livestock in the meat processing industry | 3 | 4 |
| 23353 | Demonstrate knowledge of pre-slaughter stunning in the meat processing industry | 3 | 5 |

Halal Slaughter Strand

The following standards are required

Manufacturing > Meat Processing > Meat Industry Generic

| ID | Title | Level | Credit |
|-------|---|-------|--------|
| 2503 | Maintain hand knives in the meat processing industry | 3 | 3 |
| 20235 | Explain health and safety practices in the meat processing industry | 2 | 3 |
| 25029 | Communicate on a production line in the meat processing industry | 2 | 3 |
| 25040 | Work in a team to achieve designated tasks on a production line in the meat processing industry | 2 | 4 |
| 25927 | Produce Halal meat | 3 | 5 |
| 26999 | Demonstrate knowledge of and sharpen hand knives in the meat and hide processing industries | 3 | 3 |

Halal Audit Strand

The following standards are required

Business > Business Operations and Development > Quality Management

| ID | Title | Level | Credit |
|------|---|-------|--------|
| 8085 | Demonstrate knowledge of quality and its management | 3 | 4 |
| 8086 | Demonstrate knowledge required for quality auditing | 4 | 4 |

Manufacturing > Meat Processing > Meat Industry Generic

| ID | Title | Level | Credit |
|-------|--|-------|--------|
| 17689 | Demonstrate knowledge of the meat processing industry requirements regarding certification | 4 | 4 |
| 25924 | Demonstrate knowledge of audit requirements in the certification of Halal meat and meat products | 3 | 5 |
| 26025 | Audit the production of Halal meat and meat products for certification | 4 | 10 |

Transition Arrangements

Version 2

The qualification was issued following review.

Changes to structure and content

- The Halal Audit optional strand was made a strand of the qualification, and a Core Elective and a new Halal Slaughter strand were added.
- Title of the qualification was changed to reflect the removal of the optional strand and addition of strands.
- Overall credit total was decreased from 52-84 to 50-56.
- Standards 167, 4248, 17024 and 20236 (from the Compulsory) were removed from the qualification.
- Standards 2503, 25029, 25040 and 25927 (from the Compulsory) were included in the Halal Slaughter strand.
- Standards 20644 and 24595 (from the Compulsory) were included in the Core Elective section.
- Standards 23352 and 23353 (from the optional strand) were included in the Core Elective section
- Standards 8085, 17689, 25924 and 26025 (from the optional strand) were included in the Halal Audit strand.
- Standards 17593 (Core Compulsory); 21623, 25035, 25842 (Core Elective); 20235 and 26999 (Halal Slaughter strand); and 8086 (Halal Audit strand) were added to the qualification.
- Standard details were updated to reflect changes made at review.

For detailed information see [Review Summaries](#) on the NZQA website.

People currently working towards version 1 of this qualification may either complete the requirements of that version or transfer their results to version 2.

This qualification contains a standard that is a substitute for or replaces earlier standards. For the purposes of this qualification people who have gained credit for the earlier standards will be exempt from the requirement to gain credit for the replacement or substitute standard – see table below.

| Credit for | Exempt from |
|--------------|-------------|
| 17024, 20236 | 26999 |
| 21827 | 26999 |

It is not intended that anyone is disadvantaged by this revision, and the above arrangements have been designed for a smooth transition. However, anyone who feels they have been disadvantaged may appeal to the standard setting body at the address below.

Other standard setting bodies whose standards are included in the qualification

NZQA

Certification

This certificate will display the logos of NZQA, the New Zealand Industry Training Organisation and the organisation that has been granted consent to assess against standards that meet the requirements of the qualification (accredited).

Classification

This qualification is classified according to the classification system listed on the Directory of Assessment Standards (DAS) and the New Zealand Standard Classification of Education (NZSCED) system as specified below.

| DAS Classification | | NZSCED | |
|--------------------|---------------------------------|--------|---|
| Code | Description | Code | Description |
| 273 | Manufacturing > Meat Processing | 110105 | Food, Hospitality and Personal Services > Food and Hospitality > Butchery |

Quality Management Systems

Providers and Industry Training Organisations must be granted consent to assess by a recognised Quality Assurance Body before they can register credits from assessment against standards. Organisation with consent to assess and Industry Training Organisations assessing against standards must engage with the moderation system that applies to those standards. Consent to assess requirements and the moderation system are outlined in the associated Consent and Moderation Requirements (CMR) for each standard.