

National Certificate in Meat Retail Butchery (Introductory)

Level 2

Credits 75

This qualification has been **reviewed**. The last date to meet the requirements is 31 December 2019.

Transition Arrangements

This qualification was republished in May 2016 to extend the last date for enrolment from 31 December 2016 to 31 December 2017.

This qualification has been reviewed and designated expiring with no replacement qualifications.

The last date for entry to programmes leading to this qualification is 31 December 2017.

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

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

Credit for	Exempt from
26999	28267
12624	28263
2503	28262

NZQF National Qualification Registration Information

Process	Version	Date	Last Date for Assessment
Registration	1	August 2010	December 2013
Revision	2	August 2012	December 2019
Review	3	October 2015	December 2019
Republication	3	May 2016	December 2019

Standard Setting Body

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Reviewed

National Certificate in Meat Retail Butchery (Introductory)

Level 2

Credits 75

Purpose

This qualification is for people who are new to working in the meat retail butchery sector. The qualification is suitable for people with no previous experience in the butchery or retail sector, and is designed to provide them with basic knowledge and skills for employment in the meat retail butchery sector.

The National Certificate in Meat Retailing (Meat Packing) [Ref: 0564] is not a prerequisite to this qualification, however, this qualification does build on the skills and knowledge recognised by that qualification.

The compulsory section includes the skills related to customer service, communications, food hygiene, meat packing, knife maintenance and safe work practices. This section also includes knowledge related to refrigeration, contamination hazards and control methods, meat cuts and stock control.

The elective section recognises variations between stores in the scope of butchery work they expose introductory staff to including carcase processing, slicing, sawing, trimming and rolling, and allows people to select from a range of skills and knowledge relevant to their role including cooking, value added products and livestock anatomy.

This qualification provides a pathway to the National Certificate in Meat Retail Butchery (Advanced) with an optional strand in Curing, Smoking and Smallgoods Manufacture [Ref: 1585], the National Certificate in Meat Retail Butchery (Curing, Smoking and Smallgoods Manufacture) [Ref: 0269], the National Certificate in Meat Retailing with strands in Consumer Ready, and Meat Packing [Ref: 1583], and the National Certificate in Meat Retail Butchery (Cabinet and Shelf Ready) [Ref: 1582].

Replacement Information

This qualification, the National Certificate in Meat Retail Butchery (Cabinet and Shelf Ready) [Ref: 1582], the National Certificate in Meat Retailing with strands in Consumer Ready, and Meat Packing [Ref: 1583], and the National Certificate in Meat Retail Butchery (Advanced) with an optional strand in Curing, Smoking and Smallgoods Manufacture [Ref: 1585] replaced the National Certificate in Meat Retailing (Meat Packing) [Ref: 0564] and the National Certificate in Meat Retailing (Proficient) with optional strands in Boning; Curing, Smoking and Smallgoods; and Retailing [Ref: 0900].

Credit Range

	Compulsory	Elective
Level 1 credits	11	0-4
Level 2 credits	22	0-10
Level 3 credits	26	0-16
Level 4 credits	-	0-16
Minimum totals	59	16

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

- Compulsory standards
- Elective – A minimum of 16 credits as specified

Detailed Requirements

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

Humanities > Communication Skills > Interpersonal Communications

ID	Title	Level	Credit
1277	Communicate information in a specified workplace	2	3

Humanities > Communication Skills > Reading

ID	Title	Level	Credit
2989	Select, assess, and read texts to gain knowledge	2	3

Manufacturing > Meat Processing > Meat Retailing

ID	Title	Level	Credit
6997	Produce trays of wrapped and labelled meat suitable for display	3	16
17236	Demonstrate knowledge of refrigeration for meat retailing	2	2
26263	Demonstrate knowledge of meat cuts and stock control	1	4

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

ID	Title	Level	Credit
28263	Monitor a HACCP system in own work area in a food processing operation	3	5

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

ID	Title	Level	Credit
28262	Use and maintain hand knives in a primary products food processing operation	3	3
28267	Sharpen hand knives in a primary products food processing operation	3	2

Service Sector > Hospitality > Food Safety

ID	Title	Level	Credit
167	Practise food safety methods in a food business	2	4
20666	Demonstrate a basic knowledge of contamination hazards and control methods used in a food business	2	2

Service Sector > Retail, Distribution, and Sales > Retail and Distribution Core Skills

ID	Title	Level	Credit
11941	Establish and maintain positive customer service interactions	2	2

Service Sector > Retail, Distribution, and Sales > Sales Transactions

ID	Title	Level	Credit
11938	Assist customers to select goods and/or services face to face	2	3

Service Sector > Service Sector Skills > Service Sector - Core Skills

ID	Title	Level	Credit
56	Attend to customer enquiries face-to-face and on the telephone	1	2
62	Maintain personal presentation and a positive attitude in a workplace involving customer contact	2	3

ID	Title	Level	Credit
64	Perform calculations for the workplace	1	2

Elective

A minimum of 16 credits

From the following sets

- Set A
- Set B

Set A

A minimum of 13 credits

Manufacturing > Meat Processing > Meat Retail Butchery

ID	Title	Level	Credit
16103	Process beef carcasses to produce meat cuts	4	25
16104	Cut and bone poultry carcasses to produce meat cuts	4	5
16105	Process pork carcasses to produce meat cuts	4	14
16106	Process sheep carcasses to produce meat cuts	4	14
17234	Demonstrate knowledge of livestock development and slaughter	3	4
17235	Demonstrate knowledge of livestock anatomy, cuts, and meat yield	3	4
26264	Select, trim and manually slice sheep meat	4	4
26265	Select and slice sheep meat by machine	3	4
26266	Select and saw sheep meat cuts	3	4
26267	Select and mince sheep meat	3	4
26268	Prepare and roll sheep meat products for sale	3	4
26269	Select, trim and manually slice beef meat cuts	4	9
26270	Select and slice beef meat by machine	3	8
26271	Select and saw beef meat cuts	3	6
26272	Select and mince beef meat	3	6
26273	Prepare and roll beef meat products for sale	3	4
26274	Select, trim and manually slice pork meat cuts	4	5
26275	Select and slice pork meat by machine	3	4
26276	Select and saw pork meat cuts	3	4
26277	Select and mince pork meat	3	4

ID	Title	Level	Credit
26278	Prepare and roll pork meat products for sale	3	4
26279	Select, trim and manually slice poultry meat cuts	3	2
26280	Select and slice poultry meat by machine	3	3
26281	Select and mince poultry meat	2	2
26282	Prepare and roll poultry meat products for sale	2	2

Set B

The balance of credits to achieve

A minimum of 16 credits

May come from the following

Manufacturing > Meat Processing > Meat Retailing

ID	Title	Level	Credit
17237	Describe the purpose and methods for adding value to meat for retail sale	2	3
17238	Describe the nutritional values, cooking and serving suggestions for meat products	3	3
17239	Explain the purpose and application of legislation governing the retail meat trade	3	4

Service Sector > Hospitality > Cookery

ID	Title	Level	Credit
13344	Demonstrate knowledge of the characteristics of commercial cookery methods and their applications	2	3

Service Sector > Hospitality > Hospitality - Foundation Skills

ID	Title	Level	Credit
15900	Prepare and present meat in the hospitality industry	1	4

Field	Subfield	Domain
Manufacturing	Meat Processing	Any
Service Sector	Retail, Distribution, and Sales	Retail and Distribution Management

Transition Arrangements**Version 2**

Version 2 was issued as standard 17024 is due to expire in December 2012.

Changes to structure and content

- Expiring standard 17024 was removed and replaced by standard 26999.
- Standard 2503 has increased from level 2 to level 3, and from 2 credits to 3 credits.
- Standard 11938 has increased from 2 credits to 3 credits.
- Credit total for the qualification increased from 76 to 79.

For detailed information see Review Summaries on the NZQA website.

Credit for	Exempt from
16107	26269, 26270, 26271, 26272, 26273
16108	26279, 26280, 26281, 26282
16109	26274, 26275, 26276, 26277, 26278
16110	26264, 26265, 26266, 26267, 26268
17024	26999

Competenz is working with all active providers in the sector to ensure the transition process is barrier free. Competenz does not believe that anyone should be disadvantaged by the transition process and can provide advice on the options available via email or at the address below.

Previous versions

Version 1 of this qualification, the National Certificate in Meat Retail Butchery (Cabinet and Shelf Ready) [Ref: 1582], the National Certificate in Meat Retailing with strands in Consumer Ready, and Meat Packing [Ref: 1583], and the National Certificate in Meat Retail Butchery (Advanced) with an optional strand in Curing, Smoking and Smallgoods Manufacture [Ref: 1585] replaced the National Certificate in Meat Retailing (Meat Packing) [Ref: 0564] and the National Certificate in Meat Retailing (Proficient) with optional strands in Boning; Curing, Smoking and Smallgoods; and Retailing [Ref: 0900].

This qualification contains standards that replace earlier standards. For the purposes of this qualification, people who have gained credit for the expiring standards are exempt from the requirement to gain credit for the replacement standards.

Candidates enrolled in version 1 will need to have credit for expiring standard 17024 by December 2012 or they must transfer to version 2. No new trainees will be enrolled into the replaced qualification.

Certification

This certificate will display the logos of NZQA, the Competenz 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
2169	Manufacturing > Meat Processing > Meat Retail Butchery	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.

Reviewed