

## R0226 - Framework Developments - All SSBs

01 September 2015 to 30 September 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

### Standards

#### Manufacturing > Joinery > Cabinetry

ID	Ver	Title	Lvl	Crd	Grade	Process
2527	10	Manufacture cupboard carcases	3	6	Credit	Roll/Exp
2528	10	Manufacture cupboard doors and drawers	3	5	Credit	Roll/Exp
2529	10	Manufacture and fix flat timber and flat processed tops	3	4	Credit	Roll/Exp
2530	10	Manufacture special fitments	4	6	Credit	Roll/Exp
2537	10	Manufacture and fix flat pressings	3	10	Credit	Roll/Exp
2539	10	Manufacture and install timber and sheet panelling	4	7	Credit	Roll/Exp
25159	3	Describe the installation requirements of cabinetry on-site	3	2	Credit	Roll/Exp
25598	3	Demonstrate knowledge of nested-based manufacturing for manufacturing kitchens	3	2	Credit	Roll/Exp
25599	3	Demonstrate knowledge of materials and terminology used in kitchen manufacturing	3	6	Credit	Roll/Exp
25600	3	Make a template for manufacturing a kitchen	3	2	Credit	Roll/Exp
25601	3	Demonstrate knowledge of hardware used in kitchen manufacturing	3	2	Credit	Roll/Exp
25602	3	Set out, assemble and install kitchens	4	6	Credit	Roll/Exp

#### Manufacturing > Joinery > Door and Window Joinery

ID	Ver	Title	Lvl	Crd	Grade	Process
2518	9	Manufacture timber doors	4	12	Credit	Roll/Exp
2519	9	Manufacture flush doors	4	9	Credit	Roll/Exp
2520	9	Manufacture exterior and interior door frames	4	10	Credit	Roll/Exp
2521	9	Install door hardware	4	6	Credit	Roll/Exp
2523	9	Manufacture casement windows	3	8	Credit	Roll/Exp
2524	9	Manufacture special windows	4	8	Credit	Roll/Exp
2525	9	Manufacture shaped windows	5	15	Credit	Roll/Exp
2526	9	Order and install window hardware	4	4	Credit	Roll/Exp
2542	9	Manufacture timber gates	3	4	Credit	Roll/Exp

#### Manufacturing > Joinery > Joinery Core Skills

ID	Ver	Title	Lvl	Crd	Grade	Process
2536	9	Manufacture glulam components	3	5	Credit	Roll/Reg
2541	9	Demonstrate knowledge of a joinery operation and plan a workshop layout	4	4	Credit	Roll/Reg
2544	8	Demonstrate knowledge of ordering, receiving, handling, and storing joinery materials	2	3	Credit	Roll/Reg

**Manufacturing > Joinery > Joinery Core Skills** continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
2545	8	Demonstrate knowledge of specifications, sketches, and plans to produce glass, joinery, or joinery related items	3	3	Credit	Roll/Reg
2547	8	Demonstrate knowledge of contract provisions for joinery	5	5	Credit	Roll/Reg
2548	8	Monitor production management for joinery manufacture	5	5	Credit	Roll/Reg
2549	8	Measure and calculate materials in the glass, joinery, or joinery related industries	3	4	Credit	Roll/Reg
2552	8	Set up and use fixed machinery in the joinery industry under supervision	2	6	Credit	Roll/Reg
2553	8	Calculate quantities and estimate costs for joinery in a residential or light commercial building	5	5	Credit	Roll/Reg
2554	8	Apply management procedures to a small business in the joinery industry	5	5	Credit	Roll/Reg
2557	8	Use adhesives and sealants in the joinery industry	3	2	Credit	Roll/Reg
8609	6	Demonstrate knowledge of compressed air systems used in a joinery workplace	3	2	Credit	Roll/Reg

**Manufacturing > Joinery > Joinery Machining**

ID	Ver	Title	Lvl	Crd	Grade	Process
8558	6	Operate a spindle moulder for joinery	4	12	Credit	Roll/Exp
8604	6	Demonstrate knowledge of routine maintenance of joinery machinery	2	4	Credit	Roll/Exp
8606	6	Set up and operate presses and formers for curved work in joinery	4	10	Credit	Roll/Exp
8607	6	Freehand grind and profile knives for joinery	4	5	Credit	Roll/Exp
8608	6	Grind, profile, and balance knives for joinery	5	12	Credit	Roll/Exp
8610	6	Prepare and operate specialist shaping machines for joinery	4	10	Credit	Roll/Exp
10173	6	Operate and maintain fixed joinery machinery for laminated fabrication	4	4	Credit	Roll/Exp
10174	6	Demonstrate knowledge of aluminium as used in joinery	3	6	Credit	Roll/Exp
17123	5	Operate and maintain a thicknesser in joinery work	3	2	Credit	Roll/Exp
17125	5	Operate and maintain a fixed radial arm saw in joinery work	3	3	Credit	Roll/Exp
17126	5	Operate and maintain a dimension saw in joinery work	3	3	Credit	Roll/Exp
17127	5	Operate and maintain a rip saw in joinery work	3	2	Credit	Roll/Exp
17128	5	Operate and maintain a spindle moulder in joinery work	3	6	Credit	Roll/Exp
17129	5	Operate and maintain an edge bander in joinery work	3	2	Credit	Roll/Exp
17130	5	Operate and maintain a joinery edge trimmer	3	2	Credit	Roll/Exp
17131	5	Operate and maintain a hinging machine in joinery work	3	2	Credit	Roll/Exp
17132	5	Operate and maintain a dovetailer in joinery work	3	2	Credit	Roll/Exp

**Manufacturing > Joinery > Joinery Machining continued...**

ID	Ver	Title	Lvl	Crd	Grade	Process
17133	5	Operate and maintain a mortiser in joinery work	4	4	Credit	Roll/Exp
17134	5	Operate and maintain a tenoner in joinery work	4	6	Credit	Roll/Exp
17135	5	Operate and maintain a bandsaw in joinery work	3	6	Credit	Roll/Exp
17136	5	Set up, operate, and maintain a speed sander in joinery work	4	4	Credit	Roll/Exp
17137	5	Operate and maintain a surface planer in joinery work	3	4	Credit	Roll/Exp
17138	5	Use and maintain portable power tools in joinery work	3	5	Credit	Roll/Exp
21812	4	Set up, operate, and maintain narrow belt and edge sanders in joinery work	2	4	Credit	Roll/Exp
25161	3	Set and operate a Computer Numerical Controlled (CNC) machine for joinery work	3	6	Credit	Roll/Exp
25162	3	Set and operate a four sider to produce moulded profile and square dressed joinery items	4	10	Credit	Roll/Exp
25163	3	Set and operate a multi-boring machine to produce joinery items	3	6	Credit	Roll/Exp

**Manufacturing > Joinery > Laminate Fabrication**

ID	Ver	Title	Lvl	Crd	Grade	Process
2538	10	Manufacture special laminated pressings	4	24	Credit	Roll/Exp
14481	6	Demonstrate knowledge of the composition, properties and manufacture of laminates	3	4	Credit	Roll/Exp
25606	3	Demonstrate knowledge of setting up and operating fixed joinery machinery for laminated fabrication	3	2	Credit	Roll/Exp

**Manufacturing > Joinery > Stairs and Other Joinery Trade Skills**

ID	Ver	Title	Lvl	Crd	Grade	Process
2522	9	Describe the requirements for the installation of exterior and interior joinery items	3	4	Credit	Roll/Exp
2531	9	Demonstrate knowledge of the requirements for stair design and manufacture	4	8	Credit	Roll/Exp
2532	9	Manufacture timber stairs	4	12	Credit	Roll/Exp
2533	9	Manufacture timber geometric stairs	5	15	Credit	Roll/Exp
2535	9	Manufacture and install shop fixtures and fittings	5	15	Credit	Roll/Exp
2540	9	Demonstrate knowledge of remedying defects in joinery items	3	3	Credit	Roll/Exp
2543	8	Carry out safe working practices in joinery workplaces	2	8	Credit	Roll/Exp
2550	8	Use hand tools for joinery and related trades	2	6	Credit	Roll/Exp
2555	8	Use mechanical fixings and methods of attachment in the joinery industry	3	4	Credit	Roll/Exp
2556	8	Demonstrate knowledge of timber in the joinery industry	2	6	Credit	Roll/Exp
15756	6	Demonstrate knowledge of the assembly of aluminium joinery	3	2	Credit	Roll/Exp

**Manufacturing > Joinery > Stairs and Other Joinery Trade Skills** continued...

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
25160	3	Describe the installation requirements for stairs on-site	3	2	Credit	Roll/Expg
25604	3	Demonstrate knowledge of manufacturing and installin shop fixtures and fittings	3	4	Credit	Roll/Expg
25605	3	Demonstrate knowledge of manufacturing geometric stairs and balustrades	3	6	Credit	Roll/Expg

## Community Support Services ITO Limited - 101814

### Standards

#### Community and Social Services > Health, Disability, and Aged Support > Community Support Services

ID	Ver	Title	Lvl	Crd	Grade	Process
20829	5	Support a consumer's wellbeing and quality of life in a health or disability setting	2	6	Credit	Roll/Expg
23390	4	Observe, report, and document changes in a person's condition in a health or disability setting	2	2	Credit	Roll/Expg
23454	4	Apply service plan requirements to meet the needs of consumers in a health or disability setting	2	8	Credit	Roll/Expg

#### Community and Social Services > Health, Disability, and Aged Support > Core Health

ID	Ver	Title	Lvl	Crd	Grade	Process
27140	3	Describe continence, incontinence, interventions, and required reporting in an aged care, health, or disability context	2	8	Credit	Roll/Expg

#### Community and Social Services > Health, Disability, and Aged Support > Health and Disability Principles in Practice

ID	Ver	Title	Lvl	Crd	Grade	Process
20830	5	Maintain a safe and secure environment in a health or disability setting	2	5	Credit	Roll/Expg
20964	5	Maintain documentation as a worker in a health or disability support context	2	2	Credit	Roll/Expg
23380	5	Describe and apply culturally safe Māori operating principles and values in a health, disability, or community setting	3	6	Credit	Roll/Expg
23392	4	Describe ethical behaviour in a health, disability, or community setting	3	3	Credit	Roll/Expg
23453	4	Describe a safe and efficient working environment for support workers in a health or disability setting	2	8	Credit	Roll/Expg
23926	4	Demonstrate knowledge of the impact of change in support services in a health or disability setting	2	4	Credit	Roll/Expg

#### Community and Social Services > Health, Disability, and Aged Support > Sensory Support

ID	Ver	Title	Lvl	Crd	Grade	Process
26730	2	Describe newborn hearing screening and the Universal Newborn Hearing Screening and Early Intervention Programme	3	6	Credit	R&R/Reg
26731	2	Describe the types and causes of hearing loss and the hearing screening method for newborns	4	5	Credit	R&R/Reg
26732	2	Describe safety requirements for newborns for the Universal Newborn Hearing Screening and Early Intervention Programme	3	3	Credit	R&R/Reg
26733	2	Describe risk factors and protocols for hearing screening of babies	3	4	Credit	R&R/Reg
26734	2	Describe administration procedures for the Universal Newborn Hearing Screening and Early Intervention Programme	3	6	Credit	R&R/Reg
26735	2	Describe the use and maintenance of hearing screening equipment for the UNHSEIP	4	5	Credit	R&R/Reg

**Community and Social Services > Health, Disability, and Aged Support > Sensory Support continued...**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
26736	2	Describe communication and providing information and results to parents for the newborn hearing screening process	3	5	Credit	R&R/Reg
26737	3	Carry out newborn hearing screening for the Universal Newborn Hearing Screening and Early Intervention Programme	4	8	Credit	R&R/Reg
26738	2	Describe referral and habilitation for the Universal Newborn Hearing Screening and Early Intervention Programme	3	4	Credit	R&R/Reg

**Community and Social Services > Social Services > Youth Development**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
16849	6	Demonstrate knowledge of ethics in youth work	4	3	Credit	Roll/Expq
16861	7	Describe safety management in youth work	3	5	Credit	Roll/Expq

**Community and Social Services > Social Services > Youth Work**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
16846	5	Describe selected aspects of human development theory for youth work	3	6	Credit	Roll/Expq
16851	5	Establish and maintain rapport with youth	4	6	Credit	Roll/Expq
16855	5	Participate in a group in youth work	4	3	Credit	Roll/Expq
16858	5	Implement a youth development programme or project	4	12	Credit	Roll/Expq
22255	3	Describe community-based youth services and support a young person to access services	4	6	Credit	Roll/Expq

## Competenz - 101571

### Qualifications

Ref	Ver	Title	Lvl	Process
1364	3	National Certificate in Paint Manufacturing (Level 2)	2	Rvw/Curr
1365	3	National Certificate in Paint Manufacturing (Level 3)	3	Rvw/Curr

### Standards

#### Engineering and Technology > Mechanical Engineering > Refrigeration and Air Conditioning

ID	Ver	Title	Lvl	Crd	Grade	Process
19666	5	Demonstrate knowledge of refrigerants and their effect on the environment	3	4	Credit	Rvsn/Reg
28959	2	Demonstrate knowledge of installation and commissioning procedures for commercial RAC equipment	3	8	Credit	Rvsn/Reg
28960	2	Demonstrate knowledge of commercial RAC system maintenance and servicing	3	8	Credit	Rvsn/Reg
28968	2	Demonstrate knowledge of legislation and codes of practice that apply to RAC, and mechanical building services	3	5	Credit	Rvsn/Reg

## Infrastructure ITO - 101813

### Qualifications

Ref	Ver	Title	Lvl	Process
0857	3	National Certificate in Electricity Supply (Vegetation Control) (Level 3)	3	Rvw/Curr
0858	3	National Certificate in Electricity Supply (Vegetation Control) (Level 4)	4	Rvw/Curr
1631	2	National Certificate in Electricity Supply (Utility Arborist) (Level 2) with an optional strand in Insulated Tool Work	2	Rvw/Expg



## MITO New Zealand Incorporated - 101542

### Consent and Moderation Requirements (CMR)

Ref	Ver	Title	Process
14	12	Commercial Road Transport, Drilling Industry, Driving, Extractive Industries, Gas Industry, Industrial Coatings, Industrial Textile Fabrication, Logistics, Motor Industry, Petrochemical Industry, Resource Recovery, and Stevedoring and Ports Industry	Rvw/Reg
92	8	Commercial Road Transport, Driving, and Logistics	Rvw/Reg
114	8	Blaster Coating, Drilling Industry, Extractive Industries, Gas Industry, Hot Dip Galvanizing, Metalliferous Mining, Petrochemical Industry, Resource Recovery, ar Solid Waste	Rvw/Reg
145	4	Stevedoring and Ports Industry	Rvw/Reg

### Standards

#### Service Sector > Stevedoring and Ports Industry > Cargo Operations

ID	Ver	Title	Lvl	Crd	Grade	Process
11504	5	Plan and coordinate cargo operations	4	25	Credit	R&R/Reg
11505	6	Unpack and pack an ISO type container	2	4	Credit	R&R/Reg
11506	6	Carry out cargo handling on and off a vessel	3	10	Credit	Rvw/Reg
11507	5	Supervise vessel cargo handling	4	25	Credit	R&R/Reg
11508	5	Receive and deliver cargo	3	5	Credit	Rvw/Reg
11509	6	Clean cargo handling machinery, equipment, and wha surface, and clean up non-hazardous spillages	2	2	Credit	R&R/Reg
11510	6	Maintain wharf-side personal safety	1	1	Credit	R&R/Reg
11511	5	Demonstrate knowledge of managing response to an emergency in a port environment	3	3	Credit	R&R/Reg
11512	5	Prepare for and manage marshalling of import and export cargo	3	6	Credit	R&R/Reg
11514	5	Prepare for vessel cargo operations	3	7	Credit	R&R/Reg
11526	6	Assist with port mooring operations	2	2	Credit	R&R/Reg
18950	3	Demonstrate knowledge of log handling for port and shipping operations	3	4	Credit	R&R/Reg
18954	3	Drive a motor vehicle within a port environment	3	3	Credit	Roll/Reg
19843	3	Demonstrate knowledge of dangerous goods as a cargo handler	3	5	Credit	Rvw/Reg
19844	2	Demonstrate knowledge of dangerous goods for cargo operations	3	3	Credit	Rvw/Reg
19845	2	Carry out hazard management procedures at a port	4	5	Credit	Rvw/Reg
20053	4	Describe care and handling of cargo lifting equipment and safe slinging of loads	2	3	Credit	R&R/Reg
20054	3	Carry out signalman duties for cargo operations	3	4	Credit	R&R/Reg
20055	3	Demonstrate knowledge of cargo operations and environmental impact	3	3	Credit	Rvw/Reg

## Service Sector &gt; Stevedoring and Ports Industry &gt; Cargo Operations continued...

ID	Ver	Title	Lvl	Crđ	Grade	Process
20056	2	Investigate, report, and follow through on incident and accident events within a port environment	4	6	Credit	R&R/Reg
20162	3	Secure break bulk cargoes	3	4	Credit	R&R/Reg
20163	4	Describe hazards and their control for bulk dry cargo loading, unloading, and trimming	2	2	Credit	R&R/Reg
20164	4	Describe and use a data transfer system for cargo movements	2	3	Credit	R&R/Reg
20165	3	Carry out reefer monitor duties	4	12	Credit	R&R/Reg
20166	4	Clean cargo and ISO containers to MAF requirements in a port environment	2	2	Credit	R&R/Reg
25099	2	Carry out yard operations in a port environment	3	4	Credit	R&R/Reg
25100	4	Demonstrate introductory knowledge of port cargo operations	2	2	Credit	Rvw/Reg
25101	4	Demonstrate knowledge of hazards and hazard reporting, and use personal protective equipment in a port environment	2	3	Credit	Rvw/Expğ
25102	3	Demonstrate knowledge of reefer care as a cargo handler	1	2	Credit	R&R/Reg
25103	3	Demonstrate knowledge of, and safely attach loads of cargo under supervision	2	4	Credit	R&R/Reg
25104	4	Describe port security responsibilities as a cargo handler	2	3	Credit	R&R/Reg
25105	2	Supervise wharfside port mooring operations	4	3	Credit	R&R/Reg
28899	1	Demonstrate knowledge of the characteristics and operating environment of a port	3	5	Credit	New/Reg
28901	1	Administer port cargo information	3	20	Credit	New/Reg
28905	1	Maintain environmental regulatory compliance during port operations	5	10	Credit	New/Reg
28906	1	Demonstrate knowledge of port cargo logistics	5	10	Credit	New/Reg
28907	1	Demonstrate knowledge of the management of resources for port operations	5	10	Credit	New/Reg
28908	1	Demonstrate knowledge of vessel types and their cargo carrying capabilities	5	5	Credit	New/Reg
28909	1	Demonstrate knowledge of vessel safety and maritime rules for port operations	5	5	Credit	New/Reg
28910	1	Explain the principles of vessel displacement, stowage stability, and loading stress	5	10	Credit	New/Reg
28911	1	Plan the loading of a vessel and use a cargo management system to load a vessel	5	20	Credit	New/Reg
28912	1	Develop and implement a port cargo yard strategy to manage capacity and resources	5	10	Credit	New/Reg
28913	1	Use port yard management systems	5	10	Credit	New/Reg
28914	1	Control the storage and movement of port cargo	5	10	Credit	New/Reg
28915	1	Demonstrate knowledge of the care and quality management of cargo	5	10	Credit	New/Reg
29123	1	Demonstrate knowledge of legislative requirements and follow safe operating procedures at a port	3	10	Credit	New/Reg

**Service Sector > Stevedoring and Ports Industry > Port Machinery Operations**

ID	Ver	Title	Lvl	Crd	Grade	Process
11516	5	Use machinery on board a vessel for cargo operations	3	6	Credit	R&R/Reg
11519	5	Operate a towing unit in a port environment	3	4	Credit	R&R/Reg
17161	4	Operate a straddle carrier	3	6	Credit	R&R/Reg
18951	3	High stack logs for port and shipping operations	4	6	Credit	R&R/Reg
18952	3	Operate an excavator to handle logs in port and shipping operations	4	10	Credit	Roll/Reg
18953	3	Stow logs in and on a vessel using an excavator	4	12	Credit	Roll/Reg
18955	3	Operate a butting machine for port log loading operations	3	2	Credit	Roll/Reg
20048	2	Operate ship's crane	3	6	Credit	R&R/Reg
20049	2	Operate ship's gantry crane	3	6	Credit	R&R/Reg
20050	2	Operate ship's swinging derrick	3	6	Credit	R&R/Reg
20051	2	Operate ship's union purchase	3	6	Credit	R&R/Reg
20052	3	Operate a lift truck for cargo operations	3	6	Credit	R&R/Reg
20167	4	Operate a shore based conveyor belt loader for bulk d cargo	3	3	Credit	R&R/Reg
20585	3	Operate a wharf gantry crane for cargo exchange	3	12	Credit	Roll/Reg
20586	3	Operate a mobile harbour crane for cargo exchange	4	20	Credit	Roll/Reg
28902	1	Prepare to operate heavy port machinery	4	5	Credit	New/Reg
28903	1	Demonstrate knowledge of the safe operation of heavy port machinery	4	5	Credit	New/Reg
28904	1	Operate heavy machinery in a port operation	4	20	Credit	New/Reg

**Service Sector > Stevedoring and Ports Industry > Vessels' Port Operations**

ID	Ver	Title	Lvl	Crd	Grade	Process
11520	5	Navigate and manoeuvre vessel used for port operations within harbour limits	4	15	Credit	R&R/Reg
11521	5	Act as harbour pilot	6	120	Credit	R&R/Reg
11522	6	Act as tug crew within harbour limits	2	8	Credit	R&R/Reg
11523	5	Act as tug master within harbour limits	4	25	Credit	R&R/Reg
11524	6	Act as pilot launch crew within harbour limits	2	5	Credit	R&R/Reg
11525	5	Act as pilot launch master within harbour limits	4	25	Credit	R&R/Reg
11527	5	Allocate and manage berths for vessels' port operator	4	10	Credit	R&R/Reg

## NZQA National Qualifications Services - 130301

### Qualifications

Ref	Ver	Title	Lvl	Process
0008	7	National Certificate in Business Administration and Computing (Level 2)	2	Rvw/Curr
0231	16	National Certificate in Employment Skills	1	Rvw/Curr

### Standards

#### Business > Financial Management > Financial Skills

ID	Ver	Title	Lvl	Crd	Grade	Process
1852	8	Prepare a revenue statement and balance sheet	4	6	Credit	R&R/Reg
1863	7	Identify and compare short-term and long-term debt options offered by the banking and finance industries	4	3	Credit	R&R/Reg
1874	7	Prepare IRD employer reporting documentation for PAYE, FBT and GST	3	3	Credit	R&R/Reg
1875	7	Assist the conduct of internal audits	5	4	Credit	R&R/Reg
6408	8	Determine profit projections for an entity	4	5	Credit	R&R/Reg
6410	8	Manage financial resources for a small business enterprise	5	5	Credit	R&R/Reg
8503	5	Interpret and use financial data and reports for business decision-making	5	5	Credit	R&R/Reg
18956	5	Demonstrate knowledge of financial management for an entity	3	5	Credit	R&R/Reg
20078	4	Describe taxation, financial, and insurance responsibilities for small business owner-operators	3	4	Credit	R&R/Reg
26365	3	Conduct and report on a financial analysis for an entity	4	5	Credit	R&R/Reg
26366	3	Prepare and use budgets for an entity	4	5	Credit	R&R/Reg
26367	3	Demonstrate and apply knowledge of costing for an activity within an entity	5	6	Credit	R&R/Reg
26368	3	Describe business-related services offered by financial institutions and select services for a New Zealand entity	4	4	Credit	R&R/Reg

#### Core Generic > Core Generic > Work and Study Skills

ID	Ver	Title	Lvl	Crd	Grade	Process
56	8	Attend to customer enquiries face-to-face and on the telephone	1	2	Credit	Rvw/Reg
64	7	Perform calculations for the workplace	1	2	Credit	Rvw/Reg

#### Service Sector > Service Sector Skills > Service Delivery

ID	Ver	Title	Lvl	Crd	Grade	Process
57	8	Provide customer service	2	2	Credit	Rvw/Reg
62	8	Maintain personal presentation and a positive attitude in a workplace involving customer contact	2	3	Credit	Rvw/Reg
376	7	Employ customer service techniques to accommodate customer behavioural styles in a workplace	3	2	Credit	Rvw/Reg

**Service Sector > Service Sector Skills > Service Delivery** continued...

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
378	7	Provide customer service for international visitors	3	3	Credit	Rvw/Reg
11815	5	Answer customer enquiries on the telephone in a wide range of contexts	3	3	Credit	Rvw/Reg
11816	5	Respond to customer enquiries by writing in a range of contexts	3	4	Credit	Rvw/Reg
11818	5	Demonstrate and apply product and/or service knowledge	3	2	Credit	Rvw/Reg
11826	5	Develop and use customer satisfaction measurement tools	4	4	Credit	Rvw/Reg

## Primary Industry Training Organisation - 101558

### Standards

#### Agriculture, Forestry and Fisheries > Horticulture > Amenity Horticulture

ID	Ver	Title	Lvl	Crd	Grade	Process
1668	8	Demonstrate knowledge of common amenity plant pests, diseases, and disorders	3	8	Credit	Roll/Expq
1669	8	Identify common weeds in amenity areas and describe control measures	3	10	Credit	Roll/Expq
1674	8	Select control programmes for amenity plant pests	4	8	Credit	Roll/Expq
1675	8	Select control programmes for amenity plant diseases and disorders	4	8	Credit	Roll/Expq

#### Agriculture, Forestry and Fisheries > Horticulture > Floriculture

ID	Ver	Title	Lvl	Crd	Grade	Process
1783	9	Select and apply post harvest treatments - floriculture	4	4	Credit	Roll/Expq
1804	9	Recognise common pests, diseases, and disorders important to floriculture	4	5	Credit	Roll/Expq
1807	9	Monitor pest and beneficial organisms in floriculture and act at threshold levels	4	3	Credit	Roll/Expq

#### Agriculture, Forestry and Fisheries > Horticulture > Fruit Production

ID	Ver	Title	Lvl	Crd	Grade	Process
825	7	Recognise common pests, diseases, and disorders important to fruit production	4	4	Credit	Roll/Expq
828	7	Monitor levels of pest and beneficial organisms in fruit crops and act at preset threshold levels	4	3	Credit	Roll/Expq

#### Agriculture, Forestry and Fisheries > Horticulture > Nursery Production

ID	Ver	Title	Lvl	Crd	Grade	Process
1803	7	Recognise common pests, diseases, and disorders of nursery production	4	5	Credit	Roll/Expq
1806	7	Monitor pest and beneficial organisms in the nursery and act at threshold levels	4	4	Credit	Roll/Expq
20556	4	Demonstrate knowledge of plant propagation	2	10	Credit	Reinst/Expq
20566	4	Propagate plants using tissue culture	4	10	Credit	Reinst/Expq

#### Agriculture, Forestry and Fisheries > Horticulture > Vegetable Production

ID	Ver	Title	Lvl	Crd	Grade	Process
1802	9	Recognise common pests, diseases, and disorders important to a vegetable crop	4	4	Credit	Roll/Expq
1805	9	Monitor pests in a vegetable crop, and investigate strategies to rectify an imbalance	4	4	Credit	Roll/Expq

#### Agriculture, Forestry and Fisheries > Horticulture > Viticulture

ID	Ver	Title	Lvl	Crd	Grade	Process
19932	5	Monitor and control grapevine disorders and damage	4	15	Credit	Roll/Expq

**Agriculture, Forestry and Fisheries > Pest Management > Pest Control**

ID	Ver	Title	Lvl	Crd	Grade	Process
21554	4	Demonstrate knowledge of safety with agrichemicals	2	3	Credit	Roll/Expq
21555	4	Demonstrate knowledge of weeds and their control	2	4	Credit	Roll/Expq
21557	4	Identify plant pests, diseases, and disorders, and describe control measures	3	4	Credit	Roll/Expq
21559	4	Describe, plan, and manage a weed control program	4	5	Credit	Roll/Expq
21562	4	Identify and interpret agrichemical product information	2	2	Credit	Roll/Expq

**Agriculture, Forestry and Fisheries > Sports Turf > Sports Turf Weeds and Pests**

ID	Ver	Title	Lvl	Crd	Grade	Process
1158	11	Identify and monitor common turf pests	3	5	Credit	Roll/Expq
1159	11	Identify common turf weeds	3	5	Credit	Roll/Expq
1160	11	Identify common turf diseases and disorders	3	5	Credit	Roll/Expq
1167	11	Control common turf pests	4	7	Credit	Roll/Expq
1168	11	Control common turf weeds	4	7	Credit	Roll/Expq
1169	11	Control common turf diseases	4	7	Credit	Roll/Expq
20530	6	Demonstrate knowledge of weeds, pests, diseases, and disorders of amenity turf areas	3	10	Credit	Roll/Expq

**Manufacturing > Animal Product Examination Services > Animal Product Examination - Generic**

ID	Ver	Title	Lvl	Crd	Grade	Process
13474	8	Describe and carry out generic pre-slaughter examination duties	4	8	Credit	Roll/Expq
13497	8	Demonstrate understanding of animal blood and lymph circulatory systems	4	10	Credit	Roll/Expq
13498	8	Demonstrate how disease processes affect the fitness for use of animal products and by-products	4	6	Credit	Roll/Expq
13499	8	Demonstrate knowledge of post-mortem animal product examination	4	40	Credit	Roll/Expq
20200	5	Describe the blood and lymph systems examined in petfood processing	3	5	Credit	Roll/Expq
20201	5	Describe anatomical features of carcass and viscera of farmed mammals examined in petfood approvals	3	6	Credit	Roll/Expq
20202	5	Demonstrate knowledge of post-mortem examination hygiene requirements for petfood processing	3	3	Credit	Roll/Expq
20204	5	Demonstrate knowledge of ante-mortem examination of farmed mammals for petfood	3	30	Credit	Roll/Expq
20205	5	Describe the function, operation and legislative basis of animal examination for petfood processing	2	2	Credit	Roll/Expq
20206	5	Demonstrate knowledge of and conduct post-mortem examinations for petfood processing	3	40	Credit	Roll/Expq
20207	5	Demonstrate knowledge of disease processes that affect animal raw materials for petfood use	3	6	Credit	Roll/Expq

**Manufacturing > Animal Product Examination Services > Animal Product Examination - Generic continued...**

ID	Ver	Title	Lvl	Crd	Grade	Process
24501	4	Describe the legislative basis of animal material and animal product examination services under the Animal Products Act	2	4	Credit	Roll/Exp

**Manufacturing > Animal Product Examination Services > Animal Product Examination - Species Specific**

ID	Ver	Title	Lvl	Crd	Grade	Process
13475	9	Complete pre-slaughter examination of sheep and goats to be processed for human consumption	4	8	Credit	Roll/Exp
13476	8	Complete pre-slaughter examination of cattle to be processed for human consumption	4	8	Credit	Reinst/Exp
13477	9	Complete pre-slaughter examination of horses to be processed for human consumption	4	8	Credit	Roll/Exp
13478	9	Complete pre-slaughter examination of pigs to be processed for human consumption	4	8	Credit	Roll/Exp
13479	9	Complete pre-slaughter examination of bobby calves to be processed for human consumption	4	8	Credit	Roll/Exp
13480	10	Complete pre-slaughter examination of deer to be processed for human consumption	4	8	Credit	Roll/Exp
13490	9	Examine viscera and carcasses of deer	4	35	Credit	Roll/Exp
13492	9	Examine viscera and carcasses of emus and ostriches	4	10	Credit	Roll/Exp
13493	8	Examine viscera and carcasses of possums	4	10	Credit	Roll/Exp
13494	8	Examine viscera and carcasses of rabbits and hares	4	10	Credit	Roll/Exp
13501	9	Examine viscera and carcasses of cattle	4	55	Credit	Roll/Exp
13502	9	Examine viscera and carcasses of horses	4	40	Credit	Roll/Exp
13503	9	Examine viscera and carcasses of pigs	4	40	Credit	Roll/Exp
13504	10	Examine viscera and carcasses of bobby calves	4	35	Credit	Roll/Exp
13505	9	Complete pre-slaughter examination of emus and ostriches to be processed for human consumption	4	8	Credit	Roll/Exp
22046	5	Demonstrate knowledge of the Animal Products Act as it applies to poultry meat examination	3	4	Credit	Roll/Exp
22047	5	Demonstrate knowledge of the poultry industry as it applies to poultry meat examination	3	6	Credit	Roll/Exp
22048	5	Describe pre-slaughter examination of poultry to be processed for human consumption	3	8	Credit	Roll/Exp
22049	5	Describe post-mortem examination of poultry to be processed for human consumption	4	12	Credit	Roll/Exp
22050	5	Explain and apply monitoring, corrective action, and verification of poultry meat examination	4	6	Credit	Roll/Exp
24502	5	Examine feral killed mammals	4	6	Credit	Roll/Exp
24503	4	Examine viscera and carcasses of sheep and goats	4	30	Credit	Roll/Exp
24504	5	Examine viscera and carcasses of lambs	4	15	Credit	Roll/Exp
24505	4	Examine heads and tongues of sheep, lambs and goats	4	5	Credit	Roll/Exp



**Manufacturing > Animal Product Examination Services > Animal Product Examination - Species Specific**  
 continued...

ID	Ver	Title	Lvl	Crd	Grade	Process
24506	4	Describe the anatomical features and presentation requirements of mammals for animal product examination	4	20	Credit	Roll/Expq
24507	4	Examine heads and tongues of bobby calves	4	5	Credit	Roll/Expq
24508	5	Complete pre-slaughter examination of lambs to be processed for human consumption	4	8	Credit	Roll/Expq

**Manufacturing > Baking Yeasts Manufacturing > Baking Yeasts Manufacturing Operations**

ID	Ver	Title	Lvl	Crd	Grade	Process
25904	2	Identify products and processes in a baking yeasts manufacturing operation	3	8	Credit	Rvw/Expq

**Manufacturing > Baking Yeasts Manufacturing > Baking Yeasts Production Quality Assurance and Safety Skills**

ID	Ver	Title	Lvl	Crd	Grade	Process
25903	2	Explain product safety control in a baking yeasts manufacturing operation	3	4	Credit	Rvw/Expq
25906	2	Monitor product safety for own work area in a baking yeasts manufacturing operation	3	5	Credit	Rvw/Expq

**Manufacturing > Dairy Manufacturing > Dairy - Generic**

ID	Ver	Title	Lvl	Crd	Grade	Process
20011	4	Operate palletising equipment in the dairy industry	3	5	Credit	Rvw/Expq

**Manufacturing > Dairy Manufacturing > Dairy Environmental Management**

ID	Ver	Title	Lvl	Crd	Grade	Process
16317	4	Control, isolate and contain emissions and spillages in the dairy industry	4	6	Credit	Rvw/Expq
17615	4	Control the disposal of process chemicals in the dairy industry	3	4	Credit	Rvw/Expq
19327	4	Explain application and operation of biological wastewater treatment systems in the dairy industry	4	12	Credit	Rvw/Expq
19328	5	Explain land-based wastewater treatment systems used in the dairy industry	3	8	Credit	Rvw/Expq
25674	2	Explain environmental management of air discharges from drying plant and boilers on a dairy manufacturing site	4	8	Credit	Rvw/Expq

**Manufacturing > Dairy Manufacturing > Dairy Laboratory Methodology**

ID	Ver	Title	Lvl	Crd	Grade	Process
4309	5	Apply laboratory fundamentals in the New Zealand dairy industry laboratory	3	3	Credit	Rvw/Expq
4311	5	Apply microbiological fundamentals in the New Zealand dairy industry laboratory	3	6	Credit	Rvw/Expq
4312	5	Apply chemistry fundamentals in the New Zealand dairy industry laboratory	3	5	Credit	Rvw/Expq

**Manufacturing > Dairy Manufacturing > Dairy Laboratory Methodology continued...**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
4313	5	Operate rapid analytical instruments in the New Zealand dairy industry laboratory	3	4	Credit	Rvw/Expq
4314	5	Identify and describe sensory evaluation components and methods for the dairy industry	3	2	Credit	Rvw/Expq
8967	5	Explain and apply sensory evaluation methods used within the dairy industry	4	8	Credit	Rvw/Expq
21988	2	Calibrate and maintain laboratory test equipment in the dairy industry	4	8	Credit	Rvw/Expq
21990	2	Use handheld instruments in a dairy industry laborator	4	3	Credit	Rvw/Expq
21991	2	Perform common detection testing for bacteria in the dairy industry	4	6	Credit	Rvw/Expq
21992	2	Perform culture maintenance for microbiological testing in the dairy industry	4	5	Credit	Rvw/Expq
21993	2	Perform environmental testing for micro-organisms in the dairy industry	4	5	Credit	Rvw/Expq
21994	2	Prepare culture media for microbiological testing in the dairy industry	4	6	Credit	Rvw/Expq
21995	2	Perform routine microbiological counts in the dairy industry	4	6	Credit	Rvw/Expq
21996	2	Prepare samples for microbiological tests in the dairy laboratory	4	6	Credit	Rvw/Expq
21997	2	Perform special microbiological counts in the dairy industry	4	7	Credit	Rvw/Expq
21998	2	Perform special detection testing for bacteria in the dairy industry	4	6	Credit	Rvw/Expq
21999	2	Perform microbiological testing of starter cultures in the dairy industry	4	7	Credit	Rvw/Expq
22000	2	Explain and perform validation of materials for microbiological testing in the dairy industry	4	5	Credit	Rvw/Expq
22001	2	Prepare chemical solutions in a dairy industry laboratory	4	3	Credit	Rvw/Expq
22002	2	Perform fat tests in the dairy industry	4	8	Credit	Rvw/Expq
22003	2	Perform High Performance Liquid Chromatography (HPLC) analyses in the dairy industry	5	16	Credit	Rvw/Expq
22004	2	Use infrared technology for analysis in the dairy industry	4	10	Credit	Rvw/Expq
22042	2	Perform advanced biochemical and/or microbiological tests in the dairy industry	4	6	Credit	Rvw/Expq
22044	2	Perform functional tests in the dairy industry	4	6	Credit	Rvw/Expq
22444	2	Perform protein tests in the dairy industry	4	12	Credit	Rvw/Expq

**Manufacturing > Dairy Manufacturing > Dairy Processing**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
19982	3	Pack product manually in the dairy industry	2	4	Credit	Rvw/Expq
21129	3	Monitor a packaging system for a dairy processing operation	4	6	Credit	Rvw/Expq

**Manufacturing > Dairy Manufacturing > Dairy Product Safety and Risk Management**

ID	Ver	Title	Lvl	Crd	Grade	Process
21126	3	Describe cleaning systems and analyse data to optimise CIP performance in dairy manufacturing	4	12	Credit	Rvw/Expq
21127	3	Maintain product safety when loading, unloading, and transporting product in the dairy industry	3	4	Credit	Rvw/Expq
25676	2	Explain automated process control and fault diagnosis in an automated dairy manufacturing process	4	8	Credit	Rvw/Expq

**Manufacturing > Dairy Manufacturing > Dairy Quality and Process Improvement**

ID	Ver	Title	Lvl	Crd	Grade	Process
21132	3	Participate in an audit process for a dairy processing operation	4	8	Credit	Rvw/Expq

**Manufacturing > Dairy Manufacturing > Dairy Supply Chain**

ID	Ver	Title	Lvl	Crd	Grade	Process
17598	4	Load transport containers in the dairy industry	3	5	Credit	Rvw/Expq
19991	3	Load and unload goods in the dairy industry	3	6	Credit	Rvw/Expq
20018	4	Use basic product and stores knowledge to complete work operations in the dairy industry	2	4	Credit	Rvw/Expq
21120	3	Work in a freezer storage area in a dairy processing operation	3	5	Credit	Rvw/Expq
21130	3	Work in a cool storage area in a dairy processing operation	3	5	Credit	Rvw/Expq

**Manufacturing > Dairy Manufacturing > Dairy Technology**

ID	Ver	Title	Lvl	Crd	Grade	Process
19981	4	Conduct minor routine maintenance to plant and equipment in the dairy industry	2	4	Credit	Rvw/Expq
19983	4	Conduct routine maintenance to plant and equipment in the dairy industry	3	5	Credit	Rvw/Expq
20010	4	Carry out a packaging process in the dairy industry	3	5	Credit	Rvw/Expq

**Manufacturing > Dairy Manufacturing > Dairy Workplace Health and Safety**

ID	Ver	Title	Lvl	Crd	Grade	Process
16307	5	Identify and manage the effects of shift work in the dairy industry	3	3	Credit	Rvw/Expq

**Manufacturing > Dairy Processing > Milk Processing**

ID	Ver	Title	Lvl	Crd	Grade	Process
29088	1	Produce Halal dairy products	4	5	Credit	New/Reg

**Manufacturing > Fellingmongery and Leather Processing > Fellingmongery Processing Knowledge**

ID	Ver	Title	Lvl	Crd	Grade	Process
16507	7	Demonstrate knowledge of chemicals used in a fellingmongery	2	5	Credit	Roll/Expq

**Manufacturing > Fellmongery and Leather Processing > Leather Processing Knowledge**

ID	Ver	Title	Lvl	Crd	Grade	Process
8398	9	Demonstrate knowledge of leather finishing	4	8	Credit/Merit	Roll/Expg

**Manufacturing > Fellmongery and Leather Processing > Leather Processing Skills**

ID	Ver	Title	Lvl	Crd	Grade	Process
8014	10	Process head pieces and hide trimmings	3	3	Credit	Roll/Expg
8226	9	Shave light leather	3	15	Credit	Roll/Expg
8227	9	Complete light leather wet wheeling processes	3	20	Credit	Roll/Expg
8228	9	Grade wet blue suede skins for further processing	3	15	Credit	Roll/Expg
8229	9	Grade wet blue skins for further processing	3	25	Credit	Roll/Expg
8238	9	Operate woolskin wet buffing machinery	3	25	Credit	Roll/Expg
8239	10	Operate woolskin degreasing machinery	3	40	Credit	Roll/Expg
8240	9	Sort wet woolskins for further processing	3	30	Credit	Roll/Expg
8241	9	Operate woolskin pre-finishing machinery	3	35	Credit	Roll/Expg
8242	9	Operate non-complex or single woolskin finishing machinery	3	35	Credit	Roll/Expg
8243	9	Trim, shape, and grade finished woolskins	4	35	Credit	Roll/Expg
8262	9	Measure leather	3	10	Credit	Roll/Expg
8265	9	Complete light leather or woolskin sammying and/or setting processes	2	10	Credit	Roll/Expg
8269	9	Operate leather vacuum stretching processes	2	5	Credit	Roll/Expg

**Manufacturing > Leather Manufacturing > Bovine Leather Manufacture**

ID	Ver	Title	Lvl	Crd	Grade	Process
8219	9	Grade wet blue hides for leather processing	3	30	Credit	Roll/Expg
8220	9	Shave bovine leather	3	15	Credit	Roll/Expg
8221	9	Segment and trim split bovine leather	2	2	Credit	Roll/Expg
8222	9	Grade bovine drop splits for leather processing	3	10	Credit	Roll/Expg
8223	9	Complete bovine leather sammying and/or setting processes	3	5	Credit	Roll/Expg
8224	9	Grade and trim bovine crust leather	3	30	Credit	Roll/Expg

**Manufacturing > Leather Manufacturing > Hide Processing**

ID	Ver	Title	Lvl	Crd	Grade	Process
8012	11	Receive, handle, and dispatch hide processing products	2	8	Credit	Roll/Expg
8020	10	Complete hide processing cleaning programmes	2	5	Credit	Roll/Expg
21831	5	Weigh and pack wet processed hides	3	10	Credit	Roll/Expg

**Manufacturing > Leather Manufacturing > Leather Manufacture**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
8249	9	Split leather	3	35	Credit	Roll/Expq
8250	9	Operate leather vacuum drying processes	3	10	Credit	Roll/Expq
8251	9	Operate leather dry drumming processes	3	10	Credit	Roll/Expq
8252	9	Complete leather staking processes	3	10	Credit	Roll/Expq
8253	9	Toggle dry leather	3	15	Credit	Roll/Expq
8254	9	Hang dry leather	3	10	Credit	Roll/Expq
8255	9	Condition leather	2	5	Credit	Roll/Expq
8256	9	Buff and polish leather	3	20	Credit	Roll/Expq
8257	10	Operate leather spray coating processes	3	40	Credit	Roll/Expq
8258	10	Operate leather roller coating processes	3	20	Credit	Roll/Expq
8259	10	Operate manual leather spray coating processes	3	10	Credit	Roll/Expq
8260	9	Operate leather embossing presses	3	8	Credit	Roll/Expq
8261	9	Operate leather ironing machinery	3	5	Credit	Roll/Expq
8264	9	Complete manual tannery operations	2	15	Credit	Roll/Expq
8266	9	Operate equipment for tannery waste disposal system	3	10	Credit	Roll/Expq
8267	9	Pack finished leather	2	3	Credit	Roll/Expq
8268	9	Operate leather paddle machinery	3	30	Credit	Roll/Expq
8388	9	Demonstrate knowledge of hazards associated with chemicals used within tanneries	3	6	Credit	Roll/Expq
8390	9	Demonstrate knowledge of tannery quality control	3	7	Credit/Merit	Roll/Expq

**Manufacturing > Leather Manufacturing > Leather Manufacture Technology**

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
8377	10	Operate pickling and/or tanning drums or processors	3	35	Credit	Roll/Expq
8378	10	Operate post-tanning drums or processors	3	50	Credit	Roll/Expq
8387	9	Demonstrate knowledge of environmental pollutants in tannery discharges	3	7	Credit/Merit	Roll/Expq
8389	9	Demonstrate knowledge of the principles of quality assurance used in tanneries	3	6	Credit/Merit	Roll/Expq
8391	9	Demonstrate knowledge of chemical testing in tanneries	3	5	Credit/Merit	Roll/Expq
8392	9	Demonstrate knowledge of physical testing of leather	3	5	Credit/Merit	Roll/Expq
8400	9	Demonstrate knowledge of vegetable tannage	4	8	Credit/Merit	Roll/Expq
8401	9	Demonstrate knowledge of pretannage processes for bovine hides	4	5	Credit/Merit	Roll/Expq
8402	9	Demonstrate knowledge of pretannage processes for woolskins	3	5	Credit/Merit	Roll/Expq

**Manufacturing > Leather Manufacturing > Leather Manufacture Technology continued...**

ID	Ver	Title	Lvl	Crd	Grade	Process
8403	9	Demonstrate knowledge of chrome leather wet post tannage processes	4	6	Credit/Merit	Roll/Expg
8404	9	Demonstrate knowledge of woolskin post tannage processes	4	6	Credit/Merit	Roll/Expg
8405	9	Demonstrate knowledge of vegetable leather wet post tannage processes	4	6	Credit/Merit	Roll/Expg
8406	9	Demonstrate knowledge of leather drying methods and conditioning	3	5	Credit/Merit	Roll/Expg
8407	9	Demonstrate knowledge of miscellaneous tannages	4	8	Credit/Merit	Roll/Expg
8408	9	Demonstrate knowledge of measurements used in leather manufacture	3	4	Credit/Merit	Roll/Expg

**Manufacturing > Leather Manufacturing > Light Leather Manufacture**

ID	Ver	Title	Lvl	Crd	Grade	Process
8236	9	Operate light leather fleshing machines	3	15	Credit	Roll/Expg

**Manufacturing > Leather Manufacturing > Woolskin Manufacture**

ID	Ver	Title	Lvl	Crd	Grade	Process
8237	9	Complete manual operations for wet area woolskin tanning processing	2	15	Credit	Roll/Expg
8248	9	Operate woolskin fleshing machines	3	30	Credit	Roll/Expg

**Manufacturing > Meat Processing > Animal Product Examination**

ID	Ver	Title	Lvl	Crd	Grade	Process
13485	9	Compliance check edible areas of premises licensed or approved under the Animal Products Act	5	10	Credit	Rvsn/Reg
13485	8	Compliance check edible areas of premises licensed or approved under the Animal Products Act	5	30	Credit	Rvsn/Reg
14899	9	Compliance check inedible areas of premises licensed or approved under the Animal Products Act	5	10	Credit	Rvsn/Reg
14899	8	Compliance check inedible areas of premises licensed or approved under the Animal Products Act	5	30	Credit	Rvsn/Reg
17689	6	Demonstrate knowledge of certification requirements for the meat processing industry	4	5	Credit	Rvsn/Reg

**Manufacturing > Meat Processing > Boning Operations**

ID	Ver	Title	Lvl	Crd	Grade	Process
20226	6	Operate a meat processing skinning machine	3	5	Credit	Rvsn/Reg
21159	5	Pre-trim carcasses in a meat processing operation	3	5	Credit	Rvsn/Reg
24601	4	Demonstrate knowledge of hot, warm, and cold boning techniques and yields	4	5	Credit	Rvsn/Reg
24602	4	Demonstrate knowledge of carcass classification, cuts to specifications, and carcass yield	4	10	Credit	Rvsn/Reg

**Manufacturing > Meat Processing > Fellmongery Processing**

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

ID	Ver	Title	Lvl	Crd	Grade	Process
16528	7	Demonstrate knowledge of environmental pollutants in fellmongery discharges	3	7	Credit	Roll/Expg
18572	6	Demonstrate knowledge of treatment systems used for fellmongery and pelt-house waste discharges	3	8	Credit	Roll/Expg
18575	6	Demonstrate knowledge of products manufactured from dresser skins and pickled pelts	3	8	Credit	Roll/Expg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
16497	7	Freeze meat products	2	4	Credit	Roll/Expg
16498	7	Chill meat products	2	4	Credit	Roll/Expg
16499	7	Control a meat chiller	3	4	Credit	Roll/Expg
16500	7	Control a meat freezer	3	4	Credit	Roll/Expg
16501	7	Access and provide information using computerised freezer and/or chiller inventory management system	3	4	Credit	Roll/Expg
16502	7	Demonstrate knowledge of stock control procedures in a freezer and/or chiller in the meat industry	2	2	Credit	Roll/Expg
16503	7	Receive inward goods in a freezer and/or chiller in a meat processing operation	2	2	Credit	Roll/Expg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
2500	9	Break down ovine carcasses on bandsaw	3	30	Credit	Roll/Expg
3102	9	Pull and strip runners	2	8	Credit	Roll/Expg
3105	8	Calibrate individual runners in a meat processing plant	3	35	Credit	Roll/Expg
4539	9	Break down deer carcasses on bandsaw	3	25	Credit	Roll/Expg
20222	5	Break and bone beef carcasses in hindquarter cuts	3	16	Credit	Roll/Expg
20237	6	Quarter beef carcasses for further processing	2	12	Credit	Roll/Expg
20727	6	Bone bovine necks	2	5	Credit	Roll/Expg
21627	5	Break down deer carcasses	3	16	Credit	Roll/Expg
24591	4	Optimise meat yield when breaking and boning beef carcasses to produce cuts to specification	4	20	Credit	Roll/Expg
24592	4	Optimise meat yield when breaking and boning bobby calf carcasses to produce cuts to specification	4	20	Credit	Roll/Expg
24593	4	Optimise meat yield when breaking and boning deer carcasses to produce cuts to specification	4	20	Credit	Roll/Expg
24594	4	Optimise meat yield when breaking and boning goat carcasses to produce cuts to specification	4	20	Credit	Roll/Expg
24596	4	Optimise meat yield when breaking and boning lamb carcasses to produce cuts to specification	4	20	Credit	Roll/Expg
24597	4	Optimise meat yield when breaking and boning pork carcasses to produce cuts to specification	4	20	Credit	Roll/Expg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
24598	4	Optimise meat yield when breaking and boning ratite and other bird carcasses to produce cuts to specification	4	20	Credit	Roll/Expq
24599	4	Optimise meat yield when breaking and boning sheep carcasses to produce cuts to specification	4	20	Credit	Roll/Expq
26382	3	Salt and pack runners in a meat processing plant	3	4	Credit	Roll/Expq
26383	3	De-tank, crush and finish runners in a meat processing plant	3	16	Credit	Roll/Expq
26433	3	Calibrate bulk runners in a meat processing plant	3	15	Credit	Roll/Expq
26996	3	Bone meat carcasses	3	16	Credit	Roll/Expq
26997	3	Break down meat carcasses	3	16	Credit	Roll/Expq
26998	3	Quarter pig carcasses for further processing	2	12	Credit	Roll/Expq
27347	3	Break down pork carcasses on bandsaw	3	20	Credit	Roll/Expq
27348	3	Break and bone beef carcasses in forequarter cuts	3	16	Credit	Roll/Expq

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

ID	Ver	Title	Lvl	Crd	Grade	Process
16450	7	Prepare edible red ovine offal products for packaging	2	10	Credit	Roll/Expq
16451	7	Prepare edible green ovine offal products for packaging	2	10	Credit	Roll/Expq
16453	7	Prepare edible green bovine offal products for packaging	2	10	Credit	Roll/Expq
16454	7	Prepare edible red bovine offal products for packaging	2	10	Credit	Roll/Expq
20225	7	Prepare cartons to pack meat	2	4	Credit	Roll/Expq
20227	5	Pack and vacuum seal meat cuts	2	4	Credit	Roll/Expq
20228	5	Label cartons for packing meat products	2	3	Credit	Roll/Expq
20230	5	Operate a ladder feed machine in the meat processing industry	2	2	Credit	Roll/Expq
20231	7	Operate scales in a meat processing plant	2	4	Credit	Roll/Expq
20978	5	Pack offal products	2	12	Credit	Roll/Expq
21158	5	Trim meat products for packaging	2	12	Credit	Roll/Expq
21626	5	Prepare inedible offal products for packaging	2	6	Credit	Roll/Expq
25142	4	Pack bulk meat products	2	8	Credit	Roll/Expq
25146	4	Pack individual meat products	2	8	Credit	Roll/Expq
25834	4	Operate tray packaging equipment in the meat processing industry	2	5	Credit	Roll/Expq
25835	4	Operate computerised data capture equipment for semi-automatic labelling machinery in the meat processing industry	3	10	Credit	Roll/Expq
25836	4	Package meat products using gas flushing equipment in the meat processing industry	2	10	Credit	Roll/Expq



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

ID	Ver	Title	Lvl	Crd	Grade	Process
25838	4	Operate automatic meat cut wrapping equipment in the meat processing industry	2	4	Credit	Roll/Expg
25839	4	Operate manual meat cut wrapping equipment in the meat processing industry	2	4	Credit	Roll/Expg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
3108	9	Operate a high-temperature rendering process	4	20	Credit	Rvsn/Reg
3109	9	Operate a low-temperature rendering process	4	20	Credit	Rvsn/Reg
3110	9	Operate blood-drying equipment during rendering in a meat processing operation	4	5	Credit	Rvsn/Reg
3111	9	Prepare and dispatch tallow and rendered meat products	3	5	Credit	Rvsn/Reg
3112	9	Clean rendering department machinery, equipment and facilities	2	5	Credit	Roll/Expg
27261	3	Demonstrate knowledge of the receipt of raw materials for rendering in a meat processing operation	4	5	Credit	Rvsn/Reg
27262	3	Demonstrate knowledge of estimating yields during rendering in a meat processing operation	4	10	Credit	Rvsn/Reg
27263	3	Demonstrate knowledge of the production of blood meal during rendering in a meat processing operation	4	10	Credit	Rvsn/Reg
27264	3	Demonstrate knowledge of environmental controls during rendering operations in the meat processing industry	4	6	Credit	Roll/Expg
27265	3	Demonstrate knowledge of hygienic rendering in a meat processing operation	4	5	Credit	Rvsn/Reg
27268	3	Demonstrate knowledge of the process of cooking raw materials during rendering operations	4	5	Credit	Rvsn/Reg
27270	3	Transfer raw materials for processing using a blow line during rendering operations in the meat processing industry	2	4	Credit	Roll/Expg
27271	3	Operate raw material size reduction and cooking equipment during rendering operations in the meat processing industry	2	8	Credit	Roll/Expg
27272	3	Operate separation and milling equipment during rendering operations in the meat processing industry	2	4	Credit	Roll/Expg
27273	3	Receive and prepare raw materials for rendering in the meat processing industry	2	4	Credit	Roll/Expg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
2503	9	Maintain hand knives in the meat processing industry	3	3	Credit	Roll/Expg
2504	9	Clean work areas in the meat processing industry	2	4	Credit	Roll/Expg
2505	9	Demonstrate knowledge of meat industry workplace hygiene and food safety requirements	3	4	Credit	Roll/Expg
12624	7	Monitor a meat processing operation under a HACCP system	2	8	Credit	Roll/Expg

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

<b>ID</b>	<b>Ver</b>	<b>Title</b>	<b>Lvl</b>	<b>Crd</b>	<b>Grade</b>	<b>Process</b>
12625	7	Supervise a meat processing operation under a HACCP system	3	15	Credit	Roll/Exp
13489	7	Demonstrate knowledge of hygiene practices that reduce the risk of animal product spoilage and food poisoning	3	4	Credit	Roll/Exp
16506	6	Demonstrate knowledge of chemical handling in the meat processing industry	2	5	Credit	Roll/Exp
16538	7	Analyse data for workplace operations in the meat processing and fellmongery industries	3	3	Credit	Roll/Exp
16540	7	Manage meat processing and fellmongery production units	5	30	Credit	Roll/Exp
19174	5	Apply quality assurance principles in a beef boning room	3	4	Credit	Roll/Exp
19175	5	Apply beef anatomical terms to beef product cutting lines	3	4	Credit	Roll/Exp
19176	5	Demonstrate knowledge of specifications for beef forequarter products	3	4	Credit	Roll/Exp
19177	5	Demonstrate knowledge of specifications for beef hindquarter products	3	4	Credit	Roll/Exp
19178	5	Compare beef product compliance to written specifications	3	4	Credit	Roll/Exp
20234	5	Demonstrate knowledge of risk management programmes in the meat processing industry	3	5	Credit	Roll/Exp
20235	5	Explain health and safety practices in the meat processing industry	2	3	Credit	Roll/Exp
20241	5	Load transport containers in the meat processing industry	2	5	Credit	Roll/Exp
20976	4	Operate carton sealing machines in the meat processing industry	2	3	Credit	Roll/Exp
20979	5	Describe the New Zealand Food Safety Authority's (NZFSA) electronic certification system	3	5	Credit	Roll/Exp
22319	4	Apply quality assurance principles in an ovine cutting room	3	4	Credit	Roll/Exp
22320	4	Apply ovine anatomical terms to ovine product cutting lines	3	4	Credit	Roll/Exp
22321	4	Demonstrate knowledge of specifications for ovine products	3	4	Credit	Roll/Exp
22322	4	Compare ovine product compliance to written specifications	3	4	Credit	Roll/Exp
22323	4	Demonstrate knowledge of standard product descriptions for ovine cuts	3	4	Credit	Roll/Exp
24595	3	Demonstrate knowledge of product safety programme: in the meat industry	3	4	Credit	Roll/Exp
24600	3	Apply quality assurance practices in the meat processing industry	4	6	Credit	Roll/Exp
25029	3	Communicate on a production line in the meat processing industry	2	3	Credit	Roll/Exp
25030	3	Comply with workplace safety requirements on a production line in the meat processing industry	2	4	Credit	Roll/Exp
25031	4	Demonstrate knowledge of good manufacturing processes in the meat processing industry	3	4	Credit	Roll/Exp

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

ID	Ver	Title	Lvl	Crd	Grade	Process
25035	3	Demonstrate knowledge of musculoskeletal disorders in the meat processing industry	2	4	Credit	Roll/Expgr
25037	3	Operate a brisket roller in the meat processing industry	2	3	Credit	Roll/Expgr
25038	3	Prepare and operate an automatic bag loader in the meat processing industry	2	3	Credit	Roll/Expgr
25040	3	Work in a team to achieve designated tasks on a production line in the meat processing industry	2	4	Credit	Roll/Expgr
25842	3	Demonstrate knowledge of zoonoses in the meat processing industry	2	3	Credit	Roll/Expgr
26999	3	Demonstrate knowledge of and sharpen hand knives in the meat and hide processing industries	3	3	Credit	Roll/Expgr

**Manufacturing > Meat Processing > Meat Manufacturing**

ID	Ver	Title	Lvl	Crd	Grade	Process
20639	5	Extract animal foetal blood in a meat processing operation	3	10	Credit	Rvsn/Reg

**Manufacturing > Meat Processing > Meat Quality**

ID	Ver	Title	Lvl	Crd	Grade	Process
3097	8	Demonstrate knowledge of the key points in producing tender meat	4	10	Credit	Rvsn/Reg
16471	6	Demonstrate knowledge of meat grading classification and principles of grading technology	4	20	Credit	Rvsn/Reg
16539	7	Analyse the impact of industry quality requirements on a meat processing operation	5	15	Credit	Rvsn/Reg
26290	3	Demonstrate knowledge of Meat Industry Agreed Standard 2 - Design and Construction	4	10	Credit	Rvsn/Reg
26291	3	Demonstrate knowledge of Meat Industry Standard 8 - Quality Assurance	4	10	Credit	Rvsn/Reg
26292	3	Demonstrate knowledge of Meat Industry Standard 3 - Hygiene and Sanitation	4	10	Credit	Rvsn/Reg
26293	3	Demonstrate knowledge of Meat Industry Standard 4 - Procurement of Animals for food	4	10	Credit	Rvsn/Reg
26294	3	Demonstrate knowledge of Meat Industry Standard 5 - Slaughter and Dressing	4	10	Credit	Rvsn/Reg
26295	3	Demonstrate knowledge of Meat Industry Standard 6 - Processing of Edible Product	4	10	Credit	Rvsn/Reg
26296	3	Demonstrate knowledge of Meat Industry Standard 7 - Byproducts	4	10	Credit	Rvsn/Reg
26297	3	Demonstrate knowledge of Meat Industry Standard 9 - Storage and Transport	4	10	Credit	Rvsn/Reg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
16496	7	Process non-conforming product in a meat processing operation	3	5	Credit	Rvsn/Reg
20641	5	Operate a suspended splitting saw in a meat processing operation	3	10	Credit	Rvsn/Reg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
20642	5	Supply skids and gambrels for a meat processing operation	3	5	Credit	Rvsn/Reg
20981	5	Remove viscera by-products from carcasses in a meat processing operation	4	10	Credit	Rvsn/Reg
21325	5	Prepare stock for slaughter in a meat processing operation	3	5	Credit	Rvsn/Reg
21623	5	Demonstrate knowledge of Halal slaughter requirements in a meat processing operation	3	5	Credit	Rvsn/Reg
23352	4	Demonstrate knowledge of the slaughtering of livestock in a meat processing operation	3	5	Credit	Rvsn/Reg
25837	3	Operate flaying equipment in a meat processing operation	4	5	Credit	Rvsn/Reg
25840	3	Identify individual animals during the slaughter process using electronic systems in a meat processing operation	3	5	Credit	Rvsn/Reg
25841	3	Demonstrate knowledge of livestock emergency slaughter in a meat processing operation	3	5	Credit	Rvsn/Reg
25927	3	Produce Halal meat in a meat processing operation	3	10	Credit	Rvsn/Reg
27003	3	Shackle stock in a meat processing operation	3	5	Credit	Rvsn/Reg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
2507	8	Grade ovine carcasses	3	50	Credit	Roll/Exp
2508	8	Grade beef carcasses	3	50	Credit	Roll/Exp
2511	9	Demonstrate knowledge of ovine grading classifications	2	3	Credit	Roll/Exp
2512	9	Demonstrate knowledge of beef grading classifications	2	3	Credit	Roll/Exp
3094	8	Assess wool yields prior to slaughter	4	120	Credit	Roll/Exp
16472	6	Grade pig carcasses	3	30	Credit	Roll/Exp
16504	7	Demonstrate knowledge of venison grading classifications	2	4	Credit	Roll/Exp
16505	6	Grade venison carcasses	3	40	Credit	Roll/Exp
20728	5	Operate a brisket saw	2	5	Credit	Roll/Exp
20731	5	Secure and seal carcass anus and pizzle prior to evisceration	2	5	Credit	Roll/Exp
20980	5	Remove external by-products from carcasses	2	5	Credit	Roll/Exp
21324	5	Prepare animal heads for further processing	2	6	Credit	Roll/Exp
21326	5	Stun stock using electronic stunner equipment	3	4	Credit	Roll/Exp
22296	5	Remove carcass hides in the meat processing industry	2	12	Credit	Roll/Exp
27000	3	Open and clear skins	3	35	Credit	Roll/Exp
27001	3	Open and clear hides	3	35	Credit	Roll/Exp
27002	3	Recover by-products from carcasses during viscera operations	2	12	Credit	Roll/Exp

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

ID	Ver	Title	Lvl	Crd	Grade	Process
27005	3	Stick stock	2	6	Credit	Roll/Expq
27006	3	Stun stock using captive bolt equipment	3	4	Credit	Roll/Expq

**Manufacturing > Meat Processing > Smallgoods**

ID	Ver	Title	Lvl	Crd	Grade	Process
18525	5	Demonstrate knowledge of a smallgoods manufacturing operation	2	3	Credit	Roll/Expq

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

ID	Ver	Title	Lvl	Crd	Grade	Process
28622	1	Participate in a quality audit in a primary products food processing operation	4	10	Credit	New/Reg
28623	1	Compare product compliance to written specifications in a primary products food processing operation	3	3	Credit	New/Reg
29089	1	Apply product safety practices to own work area in a primary products food processing operation	3	5	Credit	New/Reg
29090	1	Demonstrate knowledge of product safety practices and processes in a primary products food processing operation	3	5	Credit	New/Reg
29093	1	Analyse data to optimise clean-in-place (CIP) performance in a primary products food processing operation	5	5	Credit	New/Reg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
25924	3	Demonstrate knowledge of audit requirements in the certification of Halal food and food products	4	5	Credit	Rvsn/Reg
25926	3	Demonstrate knowledge of Shariah in the production and certification of Halal food and food products	3	5	Credit	Rvsn/Reg
28626	1	Explain environmental management of air discharges in a primary products food processing operation	5	3	Credit	New/Reg
28665	1	Apply laboratory fundamentals in a primary products food processing operation	3	10	Credit	New/Reg
28666	1	Apply microbiological fundamentals used in a laboratory in a primary products food processing operation	3	5	Credit	New/Reg
28667	1	Apply chemistry fundamentals used in a laboratory in a primary products food processing operation	3	5	Credit	New/Reg
28668	1	Operate rapid analytical laboratory instruments in a primary products food processing operation	3	5	Credit	New/Reg
28669	1	Use handheld laboratory instruments in a primary products food processing operation	3	5	Credit	New/Reg
28670	1	Calibrate and maintain laboratory test equipment in a primary products food processing operation	4	5	Credit	New/Reg
28671	1	Apply sensory evaluation methods in a laboratory in a primary products food processing operation	4	10	Credit	New/Reg
28673	1	Carry out detection testing in a laboratory in a primary products food processing operation	4	10	Credit	New/Reg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
28674	1	Carry out product testing in a laboratory in a primary products food processing operation	4	20	Credit	New/Reg
28675	1	Carry out culture preparation in a laboratory in a primary products food processing operation	4	10	Credit	New/Reg
29091	1	Smoke food products in a primary products food processing operation	3	5	Credit	New/Reg
29092	1	Demonstrate knowledge of the electronic certification system used in a primary products food processing operation	4	3	Credit	New/Reg
29095	1	Conduct routine maintenance to plant and equipment in a primary products food processing operation	3	5	Credit	New/Reg
29096	1	Explain automated process control and fault diagnosis in an automated primary products food processing operation	5	5	Credit	New/Reg
29124	1	Demonstrate knowledge of land based treatment systems in a primary products food processing operation	4	10	Credit	New/Reg
29125	1	Explain biological wastewater treatment systems in a primary products food processing operation	4	10	Credit	New/Reg
29126	1	Operate environmental systems equipment in a primary products food processing operation	4	10	Credit	New/Reg
29127	1	Prepare chemical solutions in a laboratory in a primary products food processing operation	4	5	Credit	New/Reg
29128	1	Perform validation of materials for microbiological testing in a primary products food processing operation	4	5	Credit	New/Reg
29129	1	Perform microbiological testing of starter cultures in a laboratory in a primary products food processing operation	4	5	Credit	New/Reg
29130	1	Perform advanced biochemical and microbiological tests in a primary products food processing operation	4	5	Credit	New/Reg
29131	1	Use infrared technology for analysis in a laboratory in a primary products food processing operation	4	5	Credit	New/Reg
29132	1	Perform High Performance Liquid Chromatography (HPLC) analyses in a primary products food processing operation	4	5	Credit	New/Reg
29133	1	Carry out microbiological tests in a laboratory in a primary products food processing operation	4	10	Credit	New/Reg
29141	1	Apply product and stores knowledge to own work area in a primary products food processing operation	3	5	Credit	New/Reg
29142	1	Supervise storage of products in a primary products food processing operation	4	5	Credit	New/Reg
29143	1	Load transport containers in a primary products food processing operation	3	5	Credit	New/Reg
29144	1	Load and unload goods in a primary products food processing operation	4	5	Credit	New/Reg
29145	1	Work in a freezer in a primary products food processing operation	3	10	Credit	New/Reg
29146	1	Work in a cool storage area in a primary products food processing operation	3	10	Credit	New/Reg
29147	1	Apply stock control procedures in a primary products food processing operation	4	5	Credit	New/Reg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
29148	1	Pack products in a primary products food processing operation	3	10	Credit	New/Reg
29149	1	Prepare containers to pack products in a primary products food processing operation	3	5	Credit	New/Reg
29150	1	Dispatch products in a primary products food processing operation	3	5	Credit	New/Reg
29151	1	Weigh products and label containers in a primary products food processing operation	3	5	Credit	New/Reg
29152	1	Operate packaging machines in a primary products food processing operation	3	10	Credit	New/Reg
29153	1	Monitor a packaging system in a primary products food processing operation	4	5	Credit	New/Reg
29154	1	Operate palletising equipment in a primary products food processing operation	3	5	Credit	New/Reg
29155	1	Set up data capture equipment for packaging in a primary products food processing operation	3	5	Credit	New/Reg
29156	1	Unload transport containers in a primary products food processing operation	3	5	Credit	New/Reg

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**ServiceIQ - 9068**
**Standards**
**Engineering and Technology > Aeronautical Engineering > Aeronautical Engineering - Core**

ID	Ver	Title	Lvl	Crd	Grade	Process
28034	2	Demonstrate knowledge of non-complex aircraft alternating current (AC) electrical systems	3	4	Credit	Rvw/Reg

**Engineering and Technology > Aeronautical Engineering > Aeronautical Machining**

ID	Ver	Title	Lvl	Crd	Grade	Process
29135	1	Roto-peen aeronautical components	4	8	Credit	New/Reg

**Engineering and Technology > Aeronautical Engineering > Aircraft Powerplant Maintenance**

ID	Ver	Title	Lvl	Crd	Grade	Process
29134	1	Describe aircraft powerplant maintenance practices	3	6	Credit	New/Reg

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

ID	Ver	Title	Lvl	Crd	Grade	Process
27229	3	Respond to customers' complaints in a retail or distribution environment during customer interactions	3	4	Credit	Rvw/Reg

## Skills Active Aotearoa Limited - 101576

### Standards

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

ID	Ver	Title	Lvl	Crd	Grade	Process
428	8	Demonstrate tramping skills for multi-night tramping as a member of a group	3	15	Credit	Rvw/Reg
28516	1	Prepare for, participate in, and evaluate an outdoor experience as a member of a group	3	15	Credit	New/Reg

#### Community and Social Services > Recreation and Sport > Recreation and Sport - Core Skills

ID	Ver	Title	Lvl	Crd	Grade	Process
28511	1	Manage and evaluate personal health and wellbeing to participate in a specific recreation activity	3	5	Credit	New/Reg

#### Māori > Ngā Mahi ā te Rēhia > Te Ao Tūroa

ID	Ver	Title	Lvl	Crd	Grade	Process
28510	1	Demonstrate knowledge of and operate under a framework of kaitiakitanga in outdoor recreation	3	5	Credit	New/Reg