

Qualification Title: NZ Certificate in Meat Processing (Halal) (Level3)

Qualification number: 2493

Date of review: 4 March 2022

This report refers to graduates awarded this qualification prior to: 31 December 2021

Final decision on consistency of the qualification: National consistency is confirmed

Threshold:

The threshold to determine sufficiency with the graduate profile was determined as evidence of graduates working under supervision, being able to;

- apply knowledge of legislation to comply with workplace safety, environment, food and hygiene requirements and quality assurance when processing meat products
- work in a team in a meat processing operation
- apply Shariah to the production and certification of Halal food products
- produce Halal meat in a meat processing operation.

Note: The threshold is the same as the qualification’s graduate profile outcomes.

Education Organisations with sufficient evidence

The following education organisations have been found to have sufficient evidence.

MOE Number	Education Organisation	Final rating
8105	Primary ITO	Sufficient

Introduction

The purpose of this Level 3, 40 credit qualification is to provide competent employees for the meat processing sector who can work in basic positions as Halal slaughtermen, under supervision. The qualification is designed to ensure the establishment of standards of competent performance in Halal slaughter, that can provide domestic and international markets with confidence that meat products have been processed in accordance with Shariah law.

This qualification provides a training pathway that allows progression through the meat processing industry and can lead on to the New Zealand Certificate in Meat Processing (Level 4) with strands in Boning Operations, Grading, Meat Quality, Rendering, Slaughter and Dressing and Optimising Meat Yields (Level 4) [Ref: 2496].

Programmes (of study or industry training) that lead to the award of this qualification must include three specified unit standards; Describe Shariah in the production and certification of halal food and food products (25926), Describe halal slaughter requirements in a meat processing operation (21623) and Describe halal slaughter process and prepare, slaughter, and process an animal to meet halal processing requirements (25927). Certification as a

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Halal slaughterman can also be awarded to persons who have demonstrated competency in these standards, offered through a limited credit package, or through completing the full qualification. This in part, explains the low number of graduates over this reporting period. The ITO has been advocating for the full qualification to be the only route to certification, as this provides a broader range of skills and knowledge development, and supports progression to further training and subsequent progression in the industry.

The qualification was developed by Primary Industry Training Organisation (PITO) in 2015 in consultation with Islamic/Halal organisations and associations, meat companies and training organisations. The responsibility for the qualification has now transferred to Hanga-Aro Rau the recently established Workforce Development Council for the Manufacturing, Engineering and Logistic industries. A review was conducted in 2020, with version 2 of the qualification being listed on the qualification framework.

Primary ITO has an approved programme of industry training for this qualification (version 1) and has had six graduates during the reporting period. The consistency review was held via video-conferencing and was attended by representatives of PITO and Hanga-Ara-Rau.

Evidence

The industry training organisation provided a range of evidence to demonstrate that their graduates met the graduate profile outcomes.

The criteria used to judge the evaluation question were:

- The nature, quality and integrity of the evidence presented by the education organisation
- How well the organisation has analysed, interpreted and validated the evidence, and used the understanding gained to achieve actual or improved consistency
- The extent to which the education organisation can reasonably justify and validate claims and statements relating to the consistency of graduate outcomes, including in relation to other providers of programmes leading to the qualification.

The evidence included:

- The approved programme of industry training (PIT) developed with support from industry and delivered by educational organisations, was coherent, required assessment against the compulsory unit standards, and ensured that programme components led to the graduate profile.
- Confirmation that learners were working in meat processing plants during the training and that their competency was demonstrated and assessed in this environment.
- Evidence of quality assurance processes, including moderation evidence, that assured the programme was assessed at an appropriate level and assessment was valid and consistent across the meat processing plants.
- Feedback from graduates and employers, confirming that the programme had provided graduates with a range of skills aligned to the graduate profile.
- Destination data showing the outcomes for learners upon completion of the qualification.

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How well does the self-assessment and supporting evidence provided by the education organisation demonstrate that its graduates match the graduate outcomes at the appropriate threshold?

The ITO submitted a range of robust evidence, that triangulated well, to demonstrate that the small number of graduates match the graduate outcomes at the appropriate threshold.

Learners were all employed while undertaking the industry training, were able to demonstrate their competency in their workplace, including for the three compulsory unit standards, and were assessed by skilled assessors. Moderation evidence provided a good level of confidence in the quality and suitability of assessment and supported graduates' consistency with graduate outcomes. The ITO had provided a range of professional development opportunities, and support for assessors to ensure assessment consistency between sites.

The graduate and employer surveys, which were administered by an external agency, received a good response rate. The results and feedback were very positive, confirming that the graduates had achieved, and were using the skills and knowledge outlined in the graduate profile. Employer ratings and feedback correlated strongly with the graduate results.

Destination data showed most of the graduates remained with the same employer and one had moved to another company, and all were working in roles that required the application of skills and knowledge required by the graduate profile, i.e. they were certified halal slaughtermen. The graduates reported that they had gained significant value from the training. This included increased confidence in their roles since completing the qualification, the ability to process meat to Shariah requirements, job promotions, improved satisfaction and security, and a better understanding of wider meat industry and health and safety requirements. Employers' feedback supported these improved outcomes, while also confirming the value to their businesses.

PITO had effectively analysed, interpreted and triangulated the evidence for the small number of graduates. They presented a clear and convincing argument for how well the evidence showed the graduates were demonstrating the graduate profile outcomes.

Overall, the self-assessment and supporting evidence supplied demonstrates that the graduates meet the graduate outcomes at the determined threshold.

Special Focus (includes special focus on a strand or outcome)

N/A

Issues and concerns

N/A

Recommendations to Qualification Developer

The Qualification Developer (Hanga-Ara-Rau, Workforce Development Council) participated in the review meeting. There were no specific recommendations in relation to version 1 of the qualification, as this has already been replaced by version 2.

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