

**Qualification Title:** New Zealand Certificate in Meat Processing and Meat Product Manufacturing (Level 4) with strands in Boning Operations, Grading, Meat Quality Assurance, Slaughter Floor Operations, Dressing Operations, Optimising Meat Yields, and Meat Product Manufacturing

**Qualification number:** 2496-1, 2496-2

**Date of review:** 14 October 2019

This report refers to graduates awarded this qualification prior to: **31 December 2018**

**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 able to work as experienced meat workers under limited supervision in a boning, grading, rendering or slaughter and dressing department providing meat products for human consumption.

They can:

- Plan and manage work priorities to provide workplace information in a meat processing operation.
- Monitor the implementation of health and safety, food safety, quality and environmental practices and a meat processing operation.
- Carry out workplace operations relevant to the chosen strand.

**Education Organisations with sufficient evidence**

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

Education Organisation	Final rating
Primary ITO	Sufficient

**Introduction**

The purpose of this Level 4, 50-75 credit qualification is to provide the meat and meat product manufacturing sector with competent employees, who are able to work in a boning, grading, meat quality assurance, slaughter, dressing or meat product manufacturing operation producing meat and manufactured meat products. This qualification is stranded to recognise the specialist skills and knowledge required of the meat and meat product manufacturing industry.

Graduates will have the knowledge and skills that meet domestic and international market standards in a range of quality meat manufactured meat products.

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Graduates of this qualification will have the specialised skills and knowledge to be employed in an area of meat and meat product manufacturing operations.

Graduates of this qualification will have skills and knowledge to pathway into a role as a team leader, assistant supervisor or supervisor in boning operations, grading, slaughter floor operations, optimising meat yields or in meat product manufacturing.

Graduates may pathway into a technical role in meat quality assurance.

The qualification can lead to the New Zealand Diploma in Meat Processing (Level 5) [Ref: 3016].

The consistency review took place via videoconference, as only one education organisation reported graduates of this qualification.

Primary ITO is the qualification developer and a representative attended the consistency review meeting in this capacity.

The current version of the qualification is Version 3. The cohort of graduates for this consistency review completed programmes of industry training (PITs) leading to versions 1 and 2 of the qualification. The majority of graduates completed an apprenticeship programme that also includes award of the New Zealand Certificate in Meat Processing (level 3) [Ref: 2495].

### Evidence

The education organisation provided a range of evidence to demonstrate that its 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.

Evidence provided for this review included:

- Confirmation that the education organisation had coherent PITs which ensured that programme unit standards led to the graduate profile outcomes, including strand outcomes.
- Graduate and employer surveys and interviews which confirmed that graduates had gained, and were using, the skills and knowledge outlined in the graduate profile.
- Destination data supporting that graduates were working in roles that required the application of skills and knowledge required by the graduate profile.

### **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 education organisation submitted a range of evidence that could be triangulated to demonstrate that graduates match the graduate outcomes at the appropriate threshold. This

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included assessment and moderation evidence, programme alignment, graduate and employer feedback, and destination data.

The education organisation provided strong evidence related to the alignment of its approved PITs with the GPOs, and of the quality and suitability of the programmes in terms of supporting graduate consistency with the graduate outcomes.

Evidence relating to moderation was robust, demonstrating good moderation processes.

The education organisation also presented useful feedback from graduates that was directly aligned to the GPOs. It provided positive evidence from employers that graduates were using valuable skills and knowledge consistent with the GPOs. Confirmation that graduates were continuing to work in related roles was viewed as good evidence.

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

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

None.

### **Examples of good practice**

The education organisation presented well-organised, relevant, and clearly analysed evidence that included programme information, graduate destination and feedback data, and data from employers. Clear and focussed evidence presented in this way provides a concise and convincing case for consistency.

### **Issues and concerns**

None.

### **Recommendations to Qualification Developer**

None.