



## Impact on existing qualifications

Qualifications that contain the revised standards or classifications are tabled below.

<b>Affected</b>	The qualification lists a revised classification (domain or subfield) in an elective set The qualification lists a standard that has changes to level or credits
<b>Not materially affected</b>	The qualification lists a standard that has a new title The qualification lists a standard that has a new classification

The following New Zealand Industry Training Organisation qualification is not materially affected by the change. It will be updated when it is next reviewed or revised.

Qualification Title	Classification or Id
National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Boning and Trimming, Saw Operations, Processing, Packaging, and Dispatching [Ref: 0690]	17688
National Certificate in Meat Processing (Level 4) with strands in Supervisory Management, and Risk Management [Ref: 0692]	17682
National Certificate in Meat Processing (Meat Industry Standards) [Ref: 0969]	17681-17688
National Certificate in Meat Processing (Meat Industry Standards) [Ref: 0969]	19453
National Certificate in Meat Processing (Smallgoods) (Level 2) with strands in Raw Processing; Cooked Processing; Slicing, Packaging and Dispatching; and optional strands in Workplace Health and Safety, and Workplace Communications [Ref: 0956]	17688

## Summary of main changes to standards' titles

The following table shows the changes made to the standards. All changes are in **bold**.

Subfield      Meat Processing  
Domain        Meat Industry Generic

Id	Title	Level	Credit
17681	Demonstrate knowledge of the meat processing industry standard regarding licensing and construction <b>Demonstrate knowledge of the meat industry standards regarding licensing, design and construction</b>	2	2
17682	Demonstrate knowledge of the meat processing industry standard regarding quality assurance <b>Demonstrate knowledge of the meat industry standard regarding quality assurance</b>	3	4
17683	Demonstrate knowledge of the meat processing industry standard regarding hygiene and sanitation <b>Demonstrate knowledge of the meat industry standard regarding hygiene and sanitation</b>	3	4

Id	Title	Level	Credit
17684	Demonstrate knowledge of the meat processing industry standard regarding procurement of animals <b>Demonstrate knowledge of the meat industry standard regarding procurement of animals for food</b>	3	4
17685	Demonstrate knowledge of them meat processing industry standards regarding slaughter and dressing <b>Demonstrate knowledge of the meat industry standard regarding slaughter and dressing</b>	3	4
17686	Demonstrate knowledge of the meat processing industry standards regarding edible processing <b>Demonstrate knowledge of the meat industry standard regarding processing of edible product</b>	3	4
17687	Demonstrate knowledge of the meat processing industry standards regarding inedible processing <b>Demonstrate knowledge of the meat industry standard regarding by-products</b>	3	4
17688	Demonstrate knowledge of the meat processing industry standards regarding storage <b>Demonstrate knowledge of the meat industry standard regarding storing and transport</b>	3	4
19453	Analyse the requirements for Meat Industry Standard 4: Procurement of Animals <b>Analyse the requirements for Meat Industry Standards 4: Procurement of Animals for Food</b>	4	8