

FIELD MANUFACTURING**Review of *Meat Processing* unit standards**

Subfield	Domain	Id
Meat Processing	Meat Industry – Further Processing	20218, 20223, 20224, 20244-20247, 20576, 20578-20580
	Meat Industry Generic	18759
	Slaughter and Dressing	2479, 2491, 2513, 4514, 4521, 4529

The New Zealand Industry Training Organisation has completed the review of the unit standards listed above that were registered in August 1999, November 2001, and November 2003.

Date published **November 2004**

New comments by date **November 2008**

Expiry date of new unit standards **December 2009**

Summary of review and consultation process

The unit standard review meeting convened in Napier on 27 April 2004, was attended by representatives of the Meat Advisory Group, independent trainers and assessors, who identified additional units that needed to be rationalised prior to reviewing the meat processing qualifications. The panel determined that rationalising unit standards with similar skill sets would streamline the qualifications by reducing unnecessary duplication. New unit standards now cover a range of species and eliminate the need for species-specific unit standards. The time taken to learn and assess the skills recognised in these unit standards was reviewed and amendments are reflected in the credit values assigned to the new standards. Draft unit standards were promulgated through the wider industry network for final feedback.

Main changes resulting from the review

- Unit standards 20218, 20223, 20244, 20245, and 20247 replaced by 21159.
- Unit standards 20224, 20246, 20576, 20578, 20579 and 20580 replaced by 21158.
- Unit standards 2479, 2491, 2513, 4514, 4521 and 4529 replaced by 21160.
- Unit standard 18759 replaced by 21161.

Unit standards categorised as category C will expire at the end of December 2006.

Impact on existing provider accreditations

Current accreditation for			Accreditation extended to		
Nature of accreditation	Classification or Id	Level	Nature of accreditation	Classification or Id	Level
Standards	20223, 20245	2	Standard	21159	2
Standards	20578, 20579	2	Standard	21158	2
Standards	2479, 2491, 2513, 4514, 4521, 4529	1	Standard	21160	1

Impact on Accreditation and Moderation Action Plan (AMAP)

AMAP 0033 was updated to reflect the deletion of category C standards, and the addition of the new standards.

Impact on existing qualifications

The following New Zealand Industry Training Organisations qualifications are affected by the outcome of this review and will be reviewed to take into account the changes in 2005.

Affected	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
Not materially affected	The qualification lists a standard that has a new title The qualification lists a standard that has a new classification

Qualification title	Standards in the qualification
National Certificate in Meat Processing (Slaughter and Dressing) with strands in Slaughter, Evisceration, and Opening and Clearing [Ref: 0694]	2474, 2479, 2491, 2513, 4521, 4529
National Certificate in Meat Processing (Venison) [Ref: 0695]	4514, 4515
National Certificate in Meat Processing (Introductory) [Ref: 0932]	2479, 2491, 2513, 4514, 4521, 4529

Summary of main changes to standards' classification, titles, levels, and credits

The following summary shows the changes made to the standards as a result of the review. All changes are in **bold**.

Key to review category	
A	Dates changed, but no other changes are made – the replacement standard carries the same Id and a new version number
B	Changes made, but the overall outcome remains the same – the replacement standard carries the same Id and a new version number
C	Major changes that necessitate the registration of a replacement standard with a new Id
D	Standard will expire and not be replaced

Subfield Meat Processing
Domain Meat Industry – Further Processing

Id	Title	Level	Credit	Review Category
20218 and 20223 and 20244 and 20245 and 20247	Pre-trim venison products for packaging Pre-trim beef products for packaging Pre-trim bobby calf products for packaging Pre-trim ovine meat products for packaging Pre-trim pork products	2 2 2 2 2	10 5 5 5 10	C C C C C
21159	Pre-trim carcasses	2	10	

Id	Title	Level	Credit	Review Category
20224 and 20246 and 20576 and 20578 and 20579 and 20580 21158	Prepare beef cuts for packaging Prepare pork products for packaging Prepare bobby calf products for packaging Prepare ovine meat products for packaging Prepare beef products for packaging Prepare venison products for packaging Trim meat products for packaging	2 2 2 2 2 2 2	12 5 5 5 5 5 10	C C C C C C C

Domain Meat Industry Generic

Id	Title	Level	Credit	Review Category
18759 21161	Use a hand knife to perform retain rail trimming Use retain rail equipment in the meat industry	3 3	5 5	C C

Domain Slaughter and Dressing

Id	Title	Level	Credit	Review Category
2479 and 2491 and 2513 and 4514 and 4521 and 4529 21160	Locate and identify bobby calf anatomical features Locate and identify bovine anatomical features Locate and identify ovine anatomical features Locate and identify deer anatomical features Locate and identify pig anatomical features Locate and identify goat anatomical features Locate and identify anatomical features of a carcass	1 1 1 1 1 1 1	2 2 2 2 2 2 2	C C C C C C C