

Impact on Accreditation and Moderation Action Plan (AMAP)

The coverage of AMAP 0033 has been updated to reflect the category D review.

Impact on existing qualifications

The following NZITO qualifications are affected by the outcome of this review and will be reviewed to take account of the changes in 2005.

Qualification title	Classification or standard in the qualification
National Certificate in Fellmongery Processing (Level 2) [Ref: 0687]	16483
National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Boning and Trimming, Saw Operations, Processing, Packaging, and Dispatching [Ref: 0690]	17024
National Certificate in Meat Processing (Preparation of Livestock) [Ref: 0693]	16462, 16463
National Certificate in Meat Processing (Slaughter and Dressing) with strands in Slaughter, Opening and Clearing Skins, and Evisceration [Ref: 0694]	2474, 2480, 16462, 16463, 16474
National Certificate in Meat Processing (Venison) [Ref: 0695]	4515
National Certificate in Meat Processing (Introductory) [Ref: 0932]	17024
National Certificate in Meat Processing (Smallgoods) (Level 2) with strands in Raw Processing; Cooked Processing; Slicing, Packaging and Dispatching, and optional strands in Workplace Safety and Health, and Workplace Communications [Ref:0956]	17024
National Certificate in Meat Processing (Smallgoods) (Level 1) [Ref: 0955]	17024

The following qualifications are also affected by the outcome of this review. The Standard setting bodies, as identified, have been informed and advised of the changes made to the standards.

Qualification title	Classification or standard in the qualification	Standard Setting Body
National Certificate in Meat Retailing (Carcass Boner) [Ref:0269]	17024	Retail Meat ITO
National Certificate in Meat Retailing (Curing, Smoking and Smallgoods Manufacture) [Ref:0270]	17024	Retail Meat ITO
National Certificate in Meat Retailing (Proficient) with optional strands in Boning; Curing, Smoking and Smallgoods; Retailing; and Forecasting, Purchasing and Production [Ref:0900]	17024	Retail Meat ITO

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

The following table shows the changes made to the standards. 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 Fellmongery Processing

Id	Title	Level	Credit	Review Category
16483	Pre-flesh skins prior to wool removal Work in a team to pre-flesh skins prior to wool removal	2	3 5	B

Domain Meat Industry – Further Processing

Id	Title	Level	Credit	Review Category
2495	Identify bobby calf cuts	1	1 3	B
2498	Identify beef cuts	1	3	B
2517	Identify ovine meat cuts	1	3	B
4537	Identify venison cuts	1	2 3	B
20225	Prepare cartons to pack meat Work in a team to prepare cartons to pack meat	2	2 4	B
20229	Prepare carton liners to pack meat products	2	1	D
20231	Operate bulk scales in a meat processing plant Operate bulk scales in a meat processing plant	2	2 5	B
20238	Identify pork meat cuts	1	1 3	B

Domain Meat Industry Generic

Id	Title	Level	Credit	Review Category
17024	Sharpen hand knives in the meat processing industry	2	1 2	B
20730	Carry out cusum inspections	3	3	B

Domain Slaughter and Dressing

Id	Title	Level	Credit	Review Category
2474	Stick and bleed bobby calves Stick bobby calves	2	4 6	B

Id	Title	Level	Credit	Review Category
2480	Stick and bleed sheep and lambs Stick sheep and lambs	2	4 6	B
4515	Stun deer using captive bolt equipment	2	3 4	B
16462	Stun pigs Stun pigs using stunning equipment	2	3 4	B
16463	Stick and bleed pigs Stick pigs	2	2 6	B
16474	Stick and bleed goats Stick goats	2	4 6	B