

Main changes resulting from the review

- Minor editorial changes have been made throughout the content of the unit standards.
- Unit standard 2485 has been replaced by two role-specific unit standards 20199 and 21323.
- Unit standards 2478, 2484, 2489, 4530, and 16462 have been replaced by new unit standard 21326.
- Unit standards 3093, 3095, 4513, 4520, and 4528 have been replaced by new unit standard 21325.
- Changes have been made to special notes in some unit standards, including additions of ranges and definitions.
- The title of unit standard 4516 has been changed to reflect the skill covered.
- The credit level for unit standard 16496 has increased from 3 to 15 due to task complexity and re-evaluation of learning and assessment time required.
- Element 1 has been removed from unit standard 16472.
- Elements and performance criteria have been amended to meet the specific skills required, to improve clarity, and for consistency of style within the batch.

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

Impact on existing provider accreditations

None.

Impact on Accreditation and Moderation Action Plan (AMAP)

AMAP 0033 has been updated to reflect the changes made to the standards.

Impact on existing qualifications

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

Affected	The qualification lists a reviewed classification (domain or subfield) in an elective set The qualification lists a standard that has changes to level or credits The qualification lists a C or D category standard
Not materially affected	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 qualifications are affected by the outcome of this review and will be revised/reviewed in June 2005.

Qualification title	Classification or standard in the qualification
National Certificate in Meat Processing (Slaughter and Dressing) with strands in Slaughter, Evisceration, and Opening and Clearing Skins [Ref:0694]	16496, 2485
National Certificate in Meat Processing (Preparation of Livestock) [Ref:0693]	3093, 3095, 4520, 4528
National Certificate in Meat Processing (Venison) [Ref:0695]	4513

Transition

Candidates with unit standard 2485 will be exempt for the requirement for 20199 and 21323, those with credit for one of unit standards 3093, 3095, 3096, 4520, and 4528 will be exempt for the requirement for 21325, those with credit for unit standards 2478, 2484, 2489, 4530, and 16462 will be exempt from the requirement for 21326.

Summary of main changes to standards' Ids, 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 Generic

Id	Title	Level	Credit	Review Category
16506	Demonstrate knowledge of chemical handling in the meat processing industry	2	5	B

Subfield Meat Processing
Domain Slaughter and Dressing

Id	Title	Level	Credit	Review Category
2478	Stun bobby calves using electronic stunner	2	4	C
2484	Stun sheep and lambs using electronic stunner	2	4	C
2489	Stun cattle using electronic stunner	2	4	C
4530	Stun goats using electronic stunner	2	4	C
16462	Stun pigs using stunning equipment	2	4	C
21326	Stun stock using electronic stunner equipment	2	4	
2485	Stick and bleed cattle	2	6	C
20199	Stick cattle	2	6	
21323	Shackle cattle	2	2	
2486	Open and clear bovine hides	3	35	B
2490	Stun cattle using captive bolt equipment	2	4	B
2507	Grade ovine carcasses	3	50	B
2508	Grade beef carcasses	3	50	B
2511	Demonstrate knowledge of ovine grading classifications	2	3	B
2512	Demonstrate knowledge of beef grading classifications	2	3	B

Id	Title	Level	Credit	Review Category
3093 and 3095 and 3096 and 4513 and 4520 and 4528 21325	Prepare sheep for slaughter Prepare cattle for slaughter Prepare bobby calves for slaughter Prepare deer for slaughter Prepare pigs for slaughter Prepare goats for slaughter Prepare stock for slaughter	2 2 2 2 2 2	15 15 15 15 15 15	C C C C C C
3094	Assess wool yields Assess wool yields prior to slaughter	4	120	B
3097	Demonstrate knowledge of key points in producing tender meat	3	3	B
4516	Stick and bleed deer Stick deer	2	6	B
4517	Open and clear deer skins	3	35	B
16464	Shackle pigs	2	2	B
16465	Prepare pig carcasses for evisceration in the meat processing industry	3	20	B
16466	Scrape pig carcasses	3	5	B
16471	Demonstrate knowledge of pig meat grading classifications and principles of grading technology	4	20	B
16472	Grade pig carcasses	3	30	B
16473	Determine probable quality status and calculate lean meat yield of pig carcasses	3	5	B
16475	Shackle goats	2	2	B
16496	Process non-conforming product in meat processing industry Process non-conforming product in the meat processing industry	2 2	3 15	B
16504	Demonstrate knowledge of venison grading classifications	2	4	B
16505	Grade venison carcasses	3	40	B
21324	Prepare animal heads for further processing	2	6	NEW