



## 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	2497, 2502	2	Standard	21625	2

## 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.

<b>Affected</b>	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
<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 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 Meat Processing (Associated Processes) with strands in Offal Products, Casings and Calibrations, Rendering, and Refrigeration [Ref: 0689]	16452, 16455, 16495
National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Boning and Trimming, Saw Operations, Processing, Packaging, and Dispatching [Ref: 0690]	2494, 2497, 2502, 4543
National Certificate in Meat Processing (Venison) [Ref: 0695]	4538, 4541, 16480, 16481

## 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**.

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

Subfield Meat Processing  
Domain Meat Industry - Further Processing

<b>Id</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
2494	Pack bobby calf products	2	12	C
2497	Pack bovine meat products	2	12	
2502	Pack ovine meat products	2	12	
4541	Pack venison products	2	10	
4543	Pack goat meat	2	12	
<b>21625</b>	<b>Pack meat products</b>	<b>2</b>	<b>12</b>	
2500	Break down ovine carcasses on bandsaw	2	40	B
3102	Pull and strip runners	2	12	B
3103	De-tank, crush and finish runners	3	20	B
3104	Calibrate bulk runners	3	20	B
3105	Calibrate individual runners	3	35	B
3106	Demonstrate knowledge of high temperature rendering systems used in the meat processing industry	2	3	B
3107	Demonstrate knowledge of low temperature rendering systems used in the meat processing industry	2	3	B
3108	Operate high temperature rendering process	3	20	B
3109	Operate low temperature rendering process	3	20	B
3110	Operate blood drying process	3	12	B
3111	Prepare and dispatch rendered meat products	2	5	B
3112	Complete rendering department cleaning programmes	2	5	B
3113	Demonstrate knowledge of cooked meat freeze drying processes and products	2	3	B
3114	Produce freeze dried cooked meat products	3	25	B
3115	Demonstrate knowledge of cooked meat processes and products	2	3	B
3116	Produce roasted, steamed and smoked meat products	3	20	B
3117	Produce cooked corned beef products	3	12	B
3118	Pack and dispatch cooked meat products	2	10	B
3119	Demonstrate knowledge of meat extract, meat powder and soupstock production and products	2	5	B
3120	Produce meat extract	3	25	B
3121	Produce meat soupstocks	3	20	B
3122	Produce meat powders	3	20	B
4538	Break and bone deer carcasses	3	45	C
<b>21627</b>	<b>Break down deer carcasses</b>	<b>2</b>	<b>10</b>	
4539	Break down deer carcasses on bandsaw	2	20	B
16450	Prepare edible red ovine offal products for packaging	2	10	B
16451	Prepare edible green ovine offal products for packaging	2	10	B
16452	Prepare inedible ovine offal products for packaging	2	6	C
16455	Prepare inedible bovine offal products for packaging	2	6	
16481	Prepare inedible deer offal products for packaging	2	5	
16495	Prepare inedible bobby calf offal products for packaging	2	6	
<b>21626</b>	<b>Prepare inedible offal products for packaging</b>	<b>2</b>	<b>6</b>	
16454	Prepare edible red bovine offal products for packaging	2	10	B
16480	Prepare edible deer offal products for packaging	2	5	B
			<b>10</b>	
16494	Prepare edible red bobby calf offal products for packaging	2	10	B

<b>Id</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
16497	Freeze meat products	2	4	B
16498	Chill meat products	2	4	B
16499	Control a meat chiller	3	4	B
16500	Control a meat freezer	3	4	B
16501	Access and provide information using computerised freezer and/or chiller inventory management system	3	4	B
16502	Demonstrate knowledge of stock control procedures in a freezer and/or chiller in the meat industry	2	2	B
16503	Receive inward goods in a freezer and/or chiller in a meat processing operation	2	2	B
18767	Produce cooked meat products	3	20	B
20242	Bone deer carcasses	3 2	15	B

## Domain Meat Industry Generic

<b>Id</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
21623	<b>Describe Halal slaughter requirements in the meat processing industry</b>	2	3	New

## Domain Slaughter and Dressing

<b>Id</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
21624	<b>Remove samples for Trichinella Spiralis monitoring</b>	3	5	New
20729	Carry out gut buggy operations <b>Carry out viscera operations</b>	2	5	B