

FIELD MANUFACTURING**Review of *Meat Retailing* standards**

| Subfield | Domain | Id |
|-----------------|----------------|----------------------------------|
| Meat Processing | Meat Retailing | 6993, 6995, 6997, 17234-17239 |

The Retail Meat Industry Training Organisation (RMITO) has reviewed the standards listed above, which were registered in March 2000.

Date new versions published

April 2006

Planned review date

December 2011

Summary of review and consultation process

The review was carried out to ensure that the standards are consistent with industry practice and to draw upon the practical experience gained from assessing and training apprentices against the standards. The review was also aimed at improving the clarity of the standards and to remove inconsistencies between the elements and performance criteria.

The RMITO Advisory Group made up of industry representatives involved in the retail meat trade, met in June 2005 to review standards 6993, 6995, 6997, and 17234-17239. The standards were reviewed on the basis of industry practice, clarity of expression, and updating legislative references. Draft changes were sent out to the members of the Advisory Group on two occasions for comment and their views were taken into account during the review process.

Main changes resulting from the review

- Legislation and regulations in special notes were updated.
- The review has resulted in minor changes, particularly performance criteria and ranges, to clarify the parameters for assessment.
- Credit values of standards 6993 and 6995 have been changed to better reflect the time involved in learning, practice and assessment required for these standards.
- Increase standard 6997 from level 2 to level 3 which better reflects the skills, knowledge and responsibility required by the candidate to achieve this standard.
- Title of standard 6995 changed to more accurately reflect content.

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 |
| Subfield | Meat Processing | 2 | Standard | 6997 | 3 |
| Domain | Meat Retailing | 2 | Standard | 6997 | 3 |

Impact on Accreditation and Moderation Action Plan (AMAP)

None.

Impact on existing qualifications

The following Retail Meat Industry Training Organisation qualifications are affected by the outcome of this review and will be updated to take account of the changes in 2006.

| Qualification title | Standard in the qualification |
|--|-------------------------------|
| National Certificate in Meat Retailing (Curing, Smoking and Smallgoods Manufacture) [Ref: 270] | 6993, 6995 |
| National Certificate in Meat Retailing (Meat Packing) [Ref: 564] | 6997 |
| National Certificate in Meat Retailing (Proficient) with optional strands in Boning; Curing, Smoking and Smallgoods; and Retailing [Ref: 0900] | 6993, 6995, 6997 |

Summary of main change to standards' 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 new version of the standard carries the same Id and a new version number |
| B | Changes made, but the overall outcome remains the same – the new version of the 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 Retailing

| Id | Title | Level | Credit | Review Category |
|-------|--|---------------|-----------------|-----------------|
| 6993 | Cure and smoke meat for sale | 3 | 12 23 | B |
| 6995 | Produce mince-based smallgoods for meat retailing Produce meat-based smallgoods for meat retailing | 3 | 30 23 | B |
| 6997 | Produce trays of wrapped and labelled meat suitable for display | 2 3 | 16 | B |
| 17234 | Demonstrate knowledge of livestock development and slaughter | 3 | 4 | B |
| 17235 | Demonstrate knowledge of livestock anatomy, cuts, and meat yield | 3 | 4 | B |
| 17236 | Demonstrate knowledge of refrigeration for meat retailing | 2 | 2 | B |
| 17237 | Describe the purpose and methods for adding value to meat for retail sale | 3 | 3 | B |
| 17238 | Describe the nutritional values, cooking and serving suggestions for meat products | 3 | 3 | B |

| Id | Title | Level | Credit | Review Category |
|-----------|--|--------------|---------------|------------------------|
| 17239 | Demonstrate knowledge of legislation applicable to the retail meat trade | 3 | 4 | B |