

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
2503	Maintain hand knives in the meat processing industry	2	2	B
2504	Clean work areas in the meat processing industry	2	4	B
2505	Demonstrate knowledge of meat industry workplace hygiene and food safety requirements	2	4	B
16538	Analyse data for workplace operations in the meat processing and fellmongery industries	3	3	B
16540	Manage meat processing and fellmongery production units	5	30	B
22319	Apply quality assurance principles in an ovine cutting room	3	2	New
22320	Apply ovine anatomical terms to ovine product cutting lines	3	3	New
22321	Demonstrate knowledge of specifications for ovine products	3	4	New
22322	Compare ovine product compliance to written specifications	3	4	New
22323	Demonstrate knowledge of standard product descriptions for ovine cuts	3	2	New

Domain Slaughter and Dressing

Id	Title	Level	Credit	Review Category
22296	Remove carcass hides in the meat processing industry	2	12	New