

- The credit value of unit standards 18821, 18834, 18841, 18842, 18848, and 18850 has decreased.
- Unit standard 18843 has been replaced by unit standards 22868 and 22871.

New unit standards

In addition to the replacements unit standards, five new unit standards have been developed for Food Production – Poultry Products to cater for the differences in process and technology that exist within the new industries that have been providing feedback on all the unit standards.

Unit standard 18843 categorised as category C expires at the end of December 2008.

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	Food and Related Products Processing	2	Standard	18823, 18831, 18847, 18852, 18853, 22868, 22871	3

Impact on Accreditation and Moderation Action Plan (AMAP)

None.

Impact on existing qualifications

None.

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 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 Food and Related Products Processing

Domain Food Production – Poultry Products

Id	Title	Level	Credit	Review Category
18820	Handle, maintain and use knives safely while producing chicken products Handle, maintain and use knives safely in the poultry processing industry	2	4	B
18821	Produce wholebird chicken products Produce whole-bird poultry products	2	12 7	B

Id	Title	Level	Credit	Review Category
18822	Produce marinated chicken products using an injection marinating machine Produce marinated poultry products using an injection marinating machine	3	4	B
18823	Produce marinated chicken products using a Latesha or Gaylesh tumble marinating machine Produce marinated poultry products using a vacuum tumble marinating machine	2 3	10	B
18824	Produce marinated chicken products using a tumble marinating machine Produce marinated poultry products using a tumbler marinating machine	2	4	B
18825	Produce coated fresh chicken products Produce coated fresh poultry products	2	4	B
18826	Produce and pack stuffed chicken rolled roasts Produce and pack stuffed poultry rolled roasts	2	2	B
18827	Produce stuffed chicken breasts Produce stuffed poultry breasts	2	3	B
18828	Demonstrate knowledge of the production of secondary chicken products Demonstrate knowledge of the production of secondary poultry products	2	2	B
18829	Check calibration of, and use scales in chicken processing Check calibration of, and record calibration of scales in poultry manufacturing	2	1	B
18830	Package and label chicken products Package and label poultry products	2	2	B
18831	Demonstrate knowledge of the production of primary processed chickens Demonstrate knowledge of the production of primary processed poultry	2 3	8	B
18832	Produce KFC chicken portions using a KFC chicken portion machine Inspect KFC poultry portions on automated nine cut automatic saw machine production line	2	12	B
18833	Operate an automatic chicken cutting machine Set up, adjust and operate an automatic poultry cutting machine	2	8	B
18834	Produce chicken portions using a hand operated saw Produce poultry portions using a hand operated saw	2	8 7	B
18835	Produce chicken thigh fillets Produce poultry thigh fillets using automated equipment	2	4	B
18836	Produce chicken nibbles	2	2	B

Id	Title	Level	Credit	Review Category
18837	Produce chicken breast fillets Produce poultry breast and/or tenderloin fillets	2	12	B
18838	Trim chicken breast fillets to specified size and weight Trim poultry fillets to specified size and weight	2	4	B
18839	Produce stir fry cut chicken pieces Produce stir fry cut poultry pieces	2	2	B
18840	Operate a chicken carcass mincing machine Operate a poultry carcass mincing machine	2	1 2	B
18841	Operate automated free-flow frozen chicken portion weighing and packaging equipment Operate automated free-flow frozen poultry portion weighing and packaging equipment	2	20 10	B
18842	Hang live chickens Hang live birds in shackles	2	8 6	B
18843 22868 and 22871	Set up and adjust primary chicken processing machinery and production line Set up, adjust and operate primary poultry processing production line in the eviscerate room Set up, adjust and operate primary poultry processing production line in the kill room	2 3 3	12 10 10	C
18844	Inspect and eviscerate chicken carcasses Inspect and eviscerate poultry carcasses	2	4	B
18845	Hang and grade eviscerated chicken carcasses Hang and grade eviscerated poultry carcasses	2	4	B
18846	Carry out quality control checks for chicken processing Carry out quality control checks for poultry processing	2	12	B
18847	Operate a system for cooling eviscerated chicken carcasses Operate a system for cooling eviscerated poultry carcasses	2 3	12	B
18848	Use computerised label system to produce identifying barcode labels for packaged chicken products Set up, shut down and clean computerised labelling system for poultry products	2	9 4	B
18849	Pack chicken products in atmosphere-modified packs Pack poultry products in atmosphere-modified packs	2	1	B
18850	Take part in dixie wash processes	2	6 2	B
18851	Perform general support duties in a chicken processing team Perform general support duties in a poultry processing production team	2	8	B

Id	Title	Level	Credit	Review Category
18852	Operate a spiral freezer for frozen chicken products production Operate a poultry products spiral freezer for frozen poultry products production	2 3	2	B
18853	Operate a blast chiller and freezer for chicken products production Operate a blast chiller and freezer for poultry products production	2 3	8	B
18854	Coordinate production and packaging to meet orders in a chicken products production team Coordinate production and packaging to meet orders in a poultry processing production team	3	4	B
18855	Demonstrate knowledge of quality assurance in the chicken processing industry Demonstrate knowledge of quality assurance in the poultry processing industry	3	6	B
22866	Produce poultry whole-leg manually using a boning knife	2	4	New
22867	Produce cut, tucked and trussed whole-bird poultry products	2	5	New
22869	Produce poultry nine cut portions using a hand operated saw	2	3	New
22870	Rehang poultry carcasses on an automatic poultry cutting machine	1	1	New
22872	Stick live birds not stuck by the automated equipment	2	2	New