



## 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
19174	Apply quality assurance principles in a beef boning room	3	2	B
19175	Apply beef anatomical terms to beef product cutting lines	3	3	B
19176	Demonstrate knowledge of specifications for beef forequarter products	3	4	B
19177	Demonstrate knowledge of specifications for beef hindquarter products	3	4	B
19178	Compare beef product compliance to written specifications	3	<b>2</b> <b>4</b>	B