



## 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 in 2008.

Qualification title	Classification or standard in the qualification
National Certificate in Meat Processing (Introductory) with an optional strand in Workplace Safety and Health [Ref: 0932]	Meat Processing - Petfood
National Certificate in Meat Processing - Petfood (Safety) (Level 3) [Ref: 1060]	20200-20207

## Review categories and changes to classification, title, level, and credits

The unit standard in *Italics* is a recommended alternative to the expiring standard.

<b>Key to review category</b>	
<b>A</b>	Dates changed, but no other changes are made - the new version of the standard carries the same Id and a new version number
<b>B</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
<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  
**Animal Product Examination Services**  
 Domain        Meat Processing – Petfood  
**Animal Product Examination – Generic**

Id	Title	Level	Credit	Review Category
20200	Describe the blood and lymph systems examined in petfood processing	3	5	B
20201	Describe anatomical features of carcass and viscera of farmed mammals examined in petfood approvals	3	6	B
20202	Demonstrate knowledge of post-mortem examination hygiene requirements for petfood processing	3	3	B
20203	Demonstrate knowledge of hygiene practices to reduce product spoilage for petfood processing	3	2	D
13480	<i>Explain how hygiene practices reduce the risk of product spoilage and food poisoning</i>	3	4	
20204	Demonstrate knowledge of ante-mortem examination of farmed mammals for petfood	3	30	B
20205	Describe the function, operation and legislative basis of animal examination for petfood processing	2	2	B

<b>Id</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
20206	Demonstrate knowledge of and conduct post-mortem examinations for petfood processing	3	40	B
20207	Demonstrate knowledge of disease processes that affect animal raw materials for petfood use	3	6	B