

FIELD MANUFACTURING**Review and reclassification of *Meat Inspection Services* and *Meat Inspection Species Specific* unit standards****Existing classification**

Subfield	Domain	Id
Meat Inspection Services	Meat Inspection Generic	13472-13474, 13485-13489, 13497-13499, 14899, 17378
	Meat Inspection Species Specific	13475-13484, 13490-13496, 13500-13511, 22046-22050

New classification

Subfield	Domain	Id
Animal Product Examination Services	Animal Product Examination - Generic	13472-13474, 13485-13489, 13497-13499, 14899, 17378
	Animal Product Examination - Species Specific	13475-13484, 13490-13496, 13500-13511, 22046-22050

The New Zealand Industry Training Organisation has completed the review of the unit standards listed above.

Date new versions published

February 2008

Planned review date

December 2012

Summary of review and consultation process

These standards were reviewed as some had a planned review date of December 2005 and there was a requirement to reclassify them.

Industry representatives from NZFSA (New Zealand Food Safety Authority) and ASURE NZ met in 2006-2007 to discuss the changes needed to the unit standards in the *Meat Inspection Services* subfield. Discussion centred on the need to comply with legislative requirements and the need to provide meat examiners with training programmes that reflect industry processing requirements.

It was agreed that a new classification be registered to reflect current legislative terminology; and that the unit standards be amended to better service the pre-slaughter and post-mortem examination requirements for the domestic and export markets.

Main changes resulting from the review

- Standards 13472, 13473, 13486, 13487, and 13483, were designated expiring and were not replaced; as they no longer met industry needs.
- Changes were made to the titles, elements, entry information, purpose statements, special notes, and range statements of a number of standards for clarity and consistency.
- Two new unit standards were developed, as specified in the Review Categories section.

- Standards 13481, 13482, 13484, 13495, 13496, 17378, 13500, 13506, 13507, 13508, 13509, 13510, and 13511 were replaced by new standards.
- As a result of review the *Meat Inspection Services* subfield was replaced with *Animal Product Examination Services* subfield. The subfield no longer contains any registered standards and will be expired when the associated qualifications have also been reclassified.
- Standard 13490 decreased in credit value from 40 to 35.
- Standards 13499, 13501 and 13504 increased in credit value.

Unit standards categorised as category C and category D expire at the end of December 2009.

Impact on existing provider accreditations

Current Accreditation for			Accreditation extended to		
Nature of accreditation	Classification	Level	Nature of accreditation	Classification	Level
Subfield	Meat Inspection Services	any	Subfield	Animal Product Examination Services	Same
Domain	Meat Inspection Generic	any	Domain	Animal Product Examination – Generic	Same
Domain	Meat Inspection Species Specific	any	Domain	Animal Product Examination - Species Specific	Same

Impact on Accreditation and Moderation Action Plan (AMAP)

None.

Impact on existing qualifications

Qualifications that contain the reviewed standards or classifications are tabled below.

Affected	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
Not materially affected	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 impacted by this review with the items that generated the affected status in bold. The qualifications will be reviewed in June 2008.

Qualification title	Classification or standard in the qualification
National Certificate in Meat Inspection Services with strands in Sheep, Lambs and Goats; and Cattle, Beefaloes and Buffaloes; and with optional strands in Horses; Pigs; Bobby Calves; Deer; Feral Pigs; Feral Deer; Feral Goats; Feral Horses; and Advanced Meat Inspection Services [Ref: 0785]	13472, 13473 , 13474-13480, 13481, 13482 , 13489, 13495, 13496, 13490 , 13497, 13498, 13499, 13500, 13501 , 13502, 13503, 13504 , 13505, 13506, 13507, 13508, 13509, 13510, 13511, 17379
National Certificate in Meat Inspection Services (Poultry) (Level 3) [Ref: 1223]	22048
National Certificate in Meat Processing – Petfood (Safety) (Level 3) [Ref: 1060]	13472

Review Categories and changes to classification, titles, levels, and credits

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 Inspection Services
Animal Product Examination Services
 Domain Meat Inspection Generic
Animal Product Examination - Generic

Id	Title	Level	Credit	Review Category
13472	Use a hand knife to perform post-mortem inspections under provisions of the Animal Products Act 1999	3	5	D
13473	Demonstrate knowledge of post-mortem inspection hygiene requirements	3	1	D
13474	Describe and carry out generic ante-mortem inspection duties Describe and carry out generic pre-slaughter examination duties	4	8	B
13485	Compliance check edible areas of premises licensed or approved under the Animal Products Act	5	50	B
13486	Approve applications for new buildings, alterations and additions to licensed premises	5	20	D
13487	Certify products and by-products processed in licensed and approved premises	6	20	D
13488	Take samples for laboratory analysis Take samples from meat processing premises for laboratory analysis	3	4	B

Id	Title	Level	Credit	Review Category
13489	Explain how hygiene practices reduce the risk of product spoilage and food poisoning Explain how hygiene practices reduce the risk of animal product spoilage and food poisoning	3	2	B
13497	Demonstrate understanding of blood and lymph circulatory systems Demonstrate understanding of animal blood and lymph circulatory systems	4	10	B
13498	Demonstrate how disease processes affect the fitness for use of meat products and by-products Demonstrate how disease processes affect the fitness for use of animal products and by-products	4	6	B
13499	Demonstrate knowledge of post-mortem meat inspection Demonstrate knowledge of post-mortem animal product examination	4	8 40	B
14899	Compliance check inedible areas of premises licensed or approved under the Animal Products Act	5	50	B
17378 24501	Describe the function, operation and legislative basis of meat inspection services Describe the legislative basis of animal material and animal product examination services under the Animal Products Act	1 2	2 4	C

Domain Meat Inspection Species Specific
Animal Product Examination - Species Specific

Id	Title	Level	Credit	Review Category
13475	Complete ante-mortem inspection of sheep and goats to be processed for human consumption Complete pre-slaughter examination of sheep and goats to be processed for human consumption	4	8	B
13476	Complete ante-mortem inspection of cattle to be processed for human consumption Complete pre-slaughter examination of cattle to be processed for human consumption	4	8	B
13477	Complete ante-mortem inspection of horses to be processed for human consumption Complete pre-slaughter examination of horses to be processed for human consumption	4	8	B
13478	Complete ante-mortem inspection of pigs to be processed for human consumption Complete pre-slaughter examination of pigs to be processed for human consumption	4	8	B

Id	Title	Level	Credit	Review Category
13479	Complete ante-mortem inspection of bobby calves to be processed for human consumption Complete pre-slaughter examination of bobby calves to be processed for human consumption	4	8	B
13480	Complete ante-mortem inspection of farmed deer to be processed for human consumption Complete pre-slaughter examination of deer to be processed for human consumption	4	8	B
13481	Inspect feral killed pigs	4	4	C
13482	Inspect feral killed deer	4	4	C
13484	Inspect feral killed wallabies	4	10	C
13495	Inspect feral killed goats	4	4	C
13496	Inspect feral killed horses	4	4	C
24502	Examine feral killed mammals	4	6	
13483	Inspect feral killed rabbits and hares	4	4	D
13490	Inspect offal and carcasses of farmed deer Examine viscera and carcasses of deer	4	40 35	B
13491	Inspect offal and carcasses of poultry Examine viscera and carcasses of poultry	4	10	B
13492	Inspect offal and carcasses of emus and ostriches Examine viscera and carcasses of emus and ostriches	4	10	B
13493	Inspect offal and carcasses of possums Examine viscera and carcasses of possums	4	10	B
13494	Inspect offal and carcasses of farmed rabbits Examine viscera and carcasses of rabbits and hares	4	10	B
13500	Inspect offal and carcasses of sheep, lambs and goats	4	40	C
24503	Examine viscera and carcasses of sheep and goats	4	30	
24504	Examine viscera and carcasses of lambs	4	15	
24505	Examine heads and tongues of sheep, lambs and goats	4	5	
13501	Inspect offal and carcasses of cattle, beefaloes and buffaloes Examine viscera and carcasses of cattle	4	40 55	B
13502	Inspect offal and carcasses of horses Examine viscera and carcasses of horses	4	40	B
13503	Inspect offal and carcasses of pigs Examine viscera and carcasses of pigs	4	40	B
13504	Inspect offal and carcasses of bobby calves Examine viscera and carcasses of bobby calves	4	8 35	B

Id	Title	Level	Credit	Review Category
13505	Complete ante-mortem inspection of emus and ostriches to be processed for human consumption Complete pre-slaughter examination of emus and ostriches to be processed for human consumption	4	8	B
13506	Locate and identify anatomical features of the carcass and offal of sheep, lambs and goats	4	4	C
13507	Locate and identify anatomical features of the carcass and offal of cattle in post-mortem inspection	4	4	C
13508	Locate and identify anatomical features of the carcass and offal of horses in post-mortem inspection	4	4	C
13509	Locate and identify anatomical features of the carcass and offal of pigs in post-mortem inspection	4	4	C
13510	Locate anatomical features of the carcass and offal of bobby calves in post-mortem inspection	4	4	C
13511	Locate anatomical features of the carcass and offal of farmed deer in post-mortem inspection	4	4	C
24506	Describe the anatomical features and presentation requirements of mammals for animal product examination	4	20	
22046	Demonstrate knowledge of the Animal Products Act as it applies to poultry meat examination	3	4	B
22047	Demonstrate knowledge of the poultry industry as it applies to poultry meat examination	3	6	B
22048	Describe ante-mortem examination of poultry to be processed for human or animal consumption Describe pre-slaughter examination of poultry to be processed for human consumption	3	8	B
22049	Describe post-mortem examination of poultry to be processed for human consumption	4	12	B
22050	Explain and apply monitoring, corrective action, and verification of poultry meat examination	4	6	B
24507	Examine heads and tongues of bobby calves	4	5	NEW
24508	Complete pre-slaughter examination of lambs to be processed for human consumption	4	8	NEW