

FIELD MANUFACTURING**Review of *Meat Processing* unit standards**

Subfield	Domain	Id
Meat Processing	Meat Industry - Further Processing	2495, 2498, 2517, 4537, 20219-20222, 20238, 20240, 20242, 20243, 21158, 21159
	Meat Industry Generic	17024, 20236, 20643
	Slaughter and Dressing	2474, 2475, 2480, 2481, 2486, 2490, 4515-4517, 4532, 16463, 16464, 16474, 16475, 20199, 20640, 20727, 21323

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

Date new versions published

February 2009

Planned review date

December 2014

Summary of review and consultation process

These unit standards were reviewed as some had a planned review date of December 2007 and as a prelude to re-registering the meat processing qualifications as new versions.

From December 2006 to December 2007 feedback provided by the Meat Advisory Group, and independent training providers and assessors indicated that the current meat processing qualifications and unit standards needed updating to meet current industry requirements. This is the first batch of unit standards to be reviewed and includes those that are predominantly 'species' specific with similar skill sets.

Main changes resulting from the review

- Unit standards 2495, 2498, 2517, 4537, 20238, and 20640 have increased in level.
- Changes have been made to the elements, entry information, purpose statements, special notes, and range statements of a number of unit standards for clarity and consistency.
- One new unit standard has been developed, as specified in the Review Categories section.
- Unit standard 20236 has increased in credit value.
- Unit standard 20643 has increased in credit value and level.

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	Meat Processing	2	Id	20640, 20643	3
Domain	Meat Industry Generic	2	Id	20643	3
Domain	Slaughter and Dressing	2	Id	20640	3

Impact on Accreditation and Moderation Action Plan (AMAP)

None.

Impact on existing qualifications

Qualifications that contain the reviewed standards 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 affected by this review. The qualifications will be reviewed in August 2009. The items marked in **bold** are those that generated the *Affected* status.

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]	2495, 2498, 2517, 4537, 20238
National Certificate in Meat Processing (Venison) [Ref: 0695]	4537
National Certificate in Meat Processing (Slaughter and Dressing) with strands in Slaughter; Evisceration; and Opening and Clearing Skins [Ref: 0694]	20640 , 20643

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 Processing
Domain Meat Industry - Further Processing

Id	Title	Level	Credit	Review Category
2495	Identify bobby calf cuts	1 2	3	B
2498	Identify beef cuts	1 2	3	B
2517	Identify ovine meat cuts	1 2	3	B
4537	Identify venison cuts	1 2	3	B
20219	Bone bobby calf carcasses	2	10	B
20220	Bone mutton carcasses	2	10	B
20221	Bone lamb carcasses	2	15	B
20222	Break and bone beef carcasses in hindquarter cuts	2	15	B
20238	Identify pork meat cuts	1 2	3	B
20240	Bone pork carcasses	3	15	B
20242	Bone deer carcasses	2	15	B
20243	Bone goat carcasses	2	10	B
21158	Trim meat products for packaging	2	10	B
21159	Pre-trim carcasses	2	10	B

Domain Meat Industry Generic

Id	Title	Level	Credit	Review Category
17024	Sharpen hand knives in the meat processing industry	2	2	B
20236	Demonstrate knowledge of hand knives in the meat processing industry	1	2 3	B
20643	Evaluate knife sharpness in the meat processing industry	2 3	2 4	B

Domain Slaughter and Dressing

Id	Title	Level	Credit	Review Category
2474	Stick bobby calves	2	6	B
2475	Open and clear bobby calf skins	3	35	B
2480	Stick sheep and lambs	2	6	B
2481	Open and clear ovine skins	3	35	B
2486	Open and clear bovine hides	3	35	B
2490	Stun cattle using captive bolt equipment	2	4	B
4515	Stun deer using captive bolt equipment	2	4	B
4516	Stick deer	2	6	B
4517	Open and clear deer skins	3	35	B
4532	Open and clear goat skins	3	35	B
16463	Stick pigs	2	6	B
16464	Shackle pigs	2	2	B
16474	Stick goats	2	6	B

Id	Title	Level	Credit	Review Category
16475	Shackle goats	2	2	B
20199	Stick cattle	2	6	B
20640	Open and clear pork hides	2 3	35	B
20727	Bone bovine necks	2	10	B
21323	Shackle cattle	2	2	B
25051	Shackle deer	2	2	New