

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

| Subfield | Domain | Id |
|-----------------|------------------------------------|---|
| Meat Processing | Fellmongery Processing | 6541, 6542, 6545, 6548, 6550, 6551, 16482-16493, 16507, 16528, 18568-18575, 22159, 22160 |
| | Meat Industry - Further Processing | 2500, 3102-3112, 4539, 16450, 16451, 16453, 16454, 16480, 16494, 16497-16503, 20225-20228, 20230-20233, 20237, 20239, 20575, 20577, 20581-20583, 20978, 21625-21627 |
| | Meat Industry Generic | 2506, 16506, 18760, 18766, 20234-20235, 20241, 20644, 20976, 20977, 20979, 21161, 21623 |
| | Slaughter and Dressing | 2507, 2508, 2511, 2512, 3094, 3097, 16465, 16466, 16471-16473, 16496, 16504, 16505, 20639, 20641, 20642, 20728, 20729, 20731, 20980-20983, 21160, 21324-21326, 21624, 22296 |

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

Date new versions published

June 2009

Planned review date

December 2014

Summary of review and consultation process

These standards were reviewed as a prelude to the review of the meat processing qualifications.

From December 2006 to December 2007, feedback provided by independent training providers, assessors and key industry experts indicated that the current meat processing unit standards needed updating to meet current industry requirements. This review was also a prelude to reviewing, and where necessary, re-structuring the qualifications to better reflect industry skill sets needed by trainees.

Main changes resulting from the review

- Changes were made to the elements, purpose statements, titles, special notes, and range statements of a number of standards for clarity and consistency.
- Seven new standards of which five are replacements for expiring standards were developed.

- Standard 2506 was replaced by standards 25147 and 25148; standards 16465 and 16466 were replaced by standards 25145 and 25144 respectively; and standard 21625 was replaced by standards 25142 and 25146.
- Standard 20983 was decreased from 5 credits to 4.
- Standards 21325, 22159 and 18760 were increased from level 2 to 3.
- Standard 16471 was reduced from level 4 to level 3.
- Standards 18766 and 20977 were designated expiring and will not be replaced.

Unit standards categorised as category C and D expire at the end of December 2012.

Impact on existing provider accreditations

| Current Accreditation for | | | Accreditation extended to | | |
|---------------------------|-----------------------|-------|---------------------------|--------------|-------|
| Nature of accreditation | Classification or Id | Level | Nature of accreditation | Id | Level |
| Subfield | Meat Processing | 2 | Standard | 18760, 22159 | 3 |
| Domain | Meat Industry Generic | 2 | Standard | 25148 | 2 |
| Standard | 2506 | 2 | Standard | 25147, 25148 | 2 |
| Standard | 21625 | 2 | Standard | 25142, 25146 | 2 |

Impact on Accreditation and Moderation Action Plan (AMAP)

AMAP 0033 has been updated to reflect the changes made to the standards.

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 the outcome of this review and will be reviewed in January 2009. The standards that generated the *Affected* status are in **bold**.

| Qualification title | Standard in the qualification |
|--|--|
| National Certificate in Meat Processing (Associated Processes) (Level 2) with strands in Offal Products; Casings and Calibrations; and Rendering [Ref: 0689] | 2506 , 3104, 3105, 3112, 20231 |
| National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Boning, Trimming, Saw Operations, Quartering, Packaging, and Dispatching [Ref: 0690] | 2506 , 18766 , 20231, 20233, 20977 , 20979, 21625 |
| National Certificate in Meat Processing (Introductory) with an optional strand in Workplace Safety and Health [Ref: 0932] | 2506 , 3112, 18766 , 20231 |
| National Certificate in Meat Processing (Slaughter and Dressing) with strands in Slaughter; Evisceration; and Opening and Clearing Skins [Ref: 0694] | 2506 , 16465 , 16466 , 18760 , 18766 , 20641, 20731, 20983 |
| National Certificate in Meat Processing (Smallgoods) (Level 1) [Ref: 0955] | 18766 |
| National Certificate in Meat Processing (Smallgoods) (Level 2) with strands in Raw Processing; Cooked Processing; and Slicing, Packaging and Dispatching; and with optional strands in Workplace Safety and Health; and Workplace Communications [Ref: 0956] | 18766 , 20231 |
| National Certificate in Meat Processing (Preparation of Livestock) [Ref: 0693] | 2506 , 21325 |
| National Certificate in Fellmongery Processing (Level 2) [Ref: 0687] | 2506 |
| National Certificate in Fellmongery Processing with strands in Slipe Wool Grading, Pickled Pelt Grading, and Pickled Pelt Processing [Ref: 0688] | 2506 |
| National Certificate in Meat Processing (Venison) [Ref: 0695] | 2506 |
| National Certificate in Fellmongery Processing (Knowledge of Slipe Wool and Pickled Pelt Production) [Ref: 913] | 18569 |

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 Meat Processing

| Id | Domain | Title | Level | Credit | Review Category |
|--------------|-------------------------------|--|----------|----------|-----------------|
| 2506 | Meat Industry Generic | Explain the role of the New Zealand meat processing and fellmongery industries | 2 | 3 | C |
| 25147 | Meat Industry Generic | Demonstrate knowledge of the New Zealand meat processing industry | 2 | 3 | |
| 25148 | Fellmongery Processing | Demonstrate knowledge of the New Zealand fellmongery industry | 2 | 3 | |

Subfield Meat Processing
Domain Fellmongery Processing

| Id | Title | Level | Credit | Review Category |
|-------|--|-------|--------|-----------------|
| 6541 | Demonstrate knowledge of sheepskin fellmongery operations | 2 | 4 | B |
| 6542 | Receive, handle, and dispatch fellmongery products | 2 | 8 | B |
| 6545 | Recover slipemaster wool | 2 | 5 | B |
| 6548 | Bin and bale slipe wool | 2 | 3 | B |
| 6550 | Complete fellmongery cleaning programmes Clean fellmongery department machinery, equipment and facilities | 2 | 5 | B |
| 6551 | Grade and select green skins | 2 | 15 | B |
| 16482 | Prepare skins for wool removal | 2 | 4 | B |
| 16483 | Work in a team to pre-flesh skins prior to wool removal | 2 | 5 | B |
| 16484 | Wash skins prior to wool removal | 2 | 3 | B |
| 16485 | Operate depilatory paint process Operate depilatory paint process for green skins | 3 | 10 | B |
| 16486 | Prepare depilatory paint process Prepare depilatory paint process for green skins | 3 | 10 | B |
| 16487 | Grade slipe wool | 3 | 45 | B |
| 16488 | Pull slipe wool | 2 | 5 | B |
| 16489 | Wash slipe wool | 2 | 5 | B |
| 16490 | Dry slipe wool | 3 | 15 | B |
| 16491 | Grade processed pelts | 3 | 45 | B |
| 16492 | Press and pack processed pelts | 2 | 2 | B |
| 16493 | Butt and prepare pelts for packing | 2 | 3 | B |
| 16507 | Demonstrate knowledge of chemicals used in a fellmongery | 2 | 5 | B |
| 16528 | Demonstrate knowledge of environmental pollutants in fellmongery discharges | 3 | 7 | B |
| 18568 | Demonstrate knowledge of fellmongery raw material and its preparation for fellmongering | 3 | 7 | B |
| 18569 | Demonstrate knowledge of depilation chemistry and depilatory paint preparation and use Demonstrate knowledge of depilation chemistry and depilatory paint preparation and use in a fellmongery | 3 | 8 | B |
| 18570 | Demonstrate knowledge of fellmongery paint tables, painted skin holding and machine wool pulling | 3 | 8 | B |
| 18571 | Demonstrate knowledge of wool grading, washing and drying, and slipe wool usages | 3 | 8 | B |
| 18572 | Demonstrate knowledge of treatment systems used for fellmongery and pelt-house waste discharges | 3 | 8 | B |

| Id | Title | Level | Credit | Review Category |
|--------------|---|--------------|---------------|------------------------|
| 18573 | Demonstrate knowledge of principles and practices of lamb and sheep pelt liming and bating | 3 | 7 | B |
| 18574 | Demonstrate knowledge of principles and practices of lamb and sheep pelt pickling and grading | 3 | 8 | B |
| 18575 | Demonstrate knowledge of products manufactured from dresser skins and pickled pelts | 3 | 8 | B |
| 22159 | Preserve green skins | 2 3 | 5 | B |
| 22160 | Rehydrate preserved green skins | 2 | 5 | B |
| 25143 | Trim skins for wool removal | 2 | 3 | New |

Domain Meat Industry – Further Processing

| Id | Title | Level | Credit | Review Category |
|-----------|--|--------------|---------------|------------------------|
| 2500 | Break down ovine carcasses on bandsaw | 2 | 40 | B |
| 3102 | Pull and strip runners | 2 | 12 | B |
| 3103 | De-tank, crush and finish runners | 3 | 20 | B |
| 3104 | Calibrate bulk runners Calibrate bulk runners in a meat processing plant | 3 | 20 | B |
| 3105 | Calibrate individual runners Calibrate individual runners in a meat processing plant | 3 | 35 | B |
| 3106 | Demonstrate knowledge of high temperature rendering systems used in the meat processing industry | 2 | 3 | B |
| 3107 | Demonstrate knowledge of low temperature rendering systems used in the meat processing industry | 2 | 3 | B |
| 3108 | Operate high temperature rendering process | 3 | 20 | B |
| 3109 | Operate low temperature rendering process | 3 | 20 | B |
| 3110 | Operate blood drying process | 3 | 12 | B |
| 3111 | Prepare and dispatch rendered meat products | 2 | 5 | B |
| 3112 | Complete rendering department cleaning programmes Clean rendering department machinery, equipment and facilities | 2 | 5 | B |
| 4539 | Break down deer carcasses on bandsaw | 2 | 20 | B |
| 16450 | Prepare edible red ovine offal products for packaging | 2 | 10 | B |
| 16451 | Prepare edible green ovine offal products for packaging | 2 | 10 | B |
| 16453 | Prepare edible green bovine offal products for packaging | 2 | 10 | B |
| 16454 | Prepare edible red bovine offal products for packaging | 2 | 10 | B |
| 16480 | Prepare edible deer offal products for packaging | 2 | 10 | B |
| 16494 | Prepare edible red bobby calf offal products for packaging | 2 | 10 | B |

| Id | Title | Level | Credit | Review Category |
|--------------|--|----------|----------|-----------------|
| 16497 | Freeze meat products | 2 | 4 | B |
| 16498 | Chill meat products | 2 | 4 | B |
| 16499 | Control a meat chiller | 3 | 4 | B |
| 16500 | Control a meat freezer | 3 | 4 | B |
| 16501 | Access and provide information using computerised freezer and/or chiller inventory management system | 3 | 4 | B |
| 16502 | Demonstrate knowledge of stock control procedures in a freezer and/or chiller in the meat industry | 2 | 2 | B |
| 16503 | Receive inward goods in a freezer and/or chiller in a meat processing operation | 2 | 2 | B |
| 20225 | Work in a team to prepare cartons to pack meat | 2 | 4 | B |
| 20226 | Operate a meat processing skinning machine | 2 | 10 | B |
| 20227 | Pack and vacuum seal meat cuts | 2 | 4 | B |
| 20228 | Label cartons for packing meat products | 2 | 3 | B |
| 20230 | Operate a ladder feed machine to make meat processing cartons | 2 | 2 | B |
| 20231 | Work in a team to operate bulk scales in a meat processing plant Work in a team to operate scales in a meat processing plant | 2 | 5 | B |
| 20232 | Carry out fat testing on meat products | 2 | 3 | B |
| 20233 | Quality check further processing meat products Quality check meat products | 3 | 2 | B |
| 20237 | Quarter beef carcasses for further processing | 2 | 12 | B |
| 20239 | Break down pork carcasses on bandsaw | 2 | 15 | B |
| 20575 | Break down bobby calf carcasses | 3 | 10 | B |
| 20577 | Break and bone beef carcasses in forequarter cuts | 2 | 15 | B |
| 20581 | Break down goat carcasses | 2 | 10 | B |
| 20582 | Break down lamb carcasses | 3 | 15 | B |
| 20583 | Break down mutton carcasses | 3 | 10 | B |
| 20978 | Pack offal products | 2 | 12 | B |
| 21625 | Pack meat products | 2 | 12 | C |
| 25142 | Pack bulk meat products | 2 | 8 | |
| 25146 | Pack individual meat products | 2 | 8 | |
| 21626 | Prepare inedible offal products for packaging | 2 | 6 | B |
| 21627 | Break down deer carcasses | 2 | 10 | B |

Domain Meat Industry Generic

| Id | Title | Level | Credit | Review Category |
|-------|--|---------------|--------|-----------------|
| 16506 | Demonstrate knowledge of chemical handling in the meat processing industry | 2 | 5 | B |
| 18760 | Demonstrate knowledge of post-mortem meat products inspection requirements Demonstrate knowledge of post-mortem meat products examination requirements | 2 3 | 8 | B |

| Id | Title | Level | Credit | Review Category |
|-------|---|-------|--------|-----------------|
| 18766 | Demonstrate knowledge of business processes and quality management in the meat processing industry | 2 | 3 | D |
| 20234 | Demonstrate knowledge of risk management programmes in the meat processing industry | 2 | 5 | B |
| 20235 | Explain health and safety practices in the meat processing industry | 2 | 3 | B |
| 20241 | Load transport containers in the meat processing industry | 2 | 5 | B |
| 20644 | Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry | 3 | 5 | B |
| 20976 | Operate carton sealing machines in the meat processing industry | 2 | 3 | B |
| 20977 | Operate an automatic carton making machine in the meat processing industry | 2 | 3 | D |
| 20979 | Describe the New Zealand Food Safety Authority's electronic certification system Describe the New Zealand Food Safety Authority's (NZFSA) electronic certification system | 3 | 5 | B |
| 21161 | Use retain rail equipment in the meat industry | 3 | 5 | B |
| 21623 | Describe Halal slaughter requirements in the meat processing industry | 2 | 3 | B |

Domain Slaughter and Dressing

| Id | Title | Level | Credit | Review Category |
|--------------|--|---------------|-----------|-----------------|
| 2507 | Grade ovine carcasses | 3 | 50 | B |
| 2508 | Grade beef carcasses | 3 | 50 | B |
| 2511 | Demonstrate knowledge of ovine grading classifications | 2 | 3 | B |
| 2512 | Demonstrate knowledge of beef grading classifications | 2 | 3 | B |
| 3094 | Assess wool yields prior to slaughter | 4 | 120 | B |
| 3097 | Demonstrate knowledge of key points in producing tender meat | 3 | 3 | B |
| 16465 | Prepare pig carcasses for evisceration in the meat processing industry | 3 | 20 | C |
| 25145 | Scald, de-hair and scrape pig carcasses in the meat processing industry | 3 | 20 | |
| 16466 | Scrape pig carcasses | 3 | 5 | C |
| 25144 | Singe and wash pig carcasses in the meat processing industry | 2 | 4 | |
| 16471 | Demonstrate knowledge of pig meat grading classifications and principles of grading technology | 4 3 | 20 | B |
| 16472 | Grade pig carcasses | 3 | 30 | B |
| 16473 | Determine probable quality status and calculate lean meat yield of pig carcasses | 3 | 5 | B |

| Id | Title | Level | Credit | Review Category |
|-------|---|--------|--------|-----------------|
| 16496 | Process non-conforming product in the meat processing industry | 2 | 15 | B |
| 16504 | Demonstrate knowledge of venison grading classifications | 2 | 4 | B |
| 16505 | Grade venison carcasses | 3 | 40 | B |
| 20639 | Extract bovine foetal blood for processing | 2 | 25 | B |
| 20641 | Split carcasses using suspended splitting saw Split carcasses using a suspended splitting saw | 2 | 20 | B |
| 20642 | Supply skids and gambrels for a meat processing operation | 2 | 10 | B |
| 20728 | Operate a brisket saw | 2 | 5 | B |
| 20729 | Carry out viscera operations | 2 | 5 | B |
| 20731 | Secure and seal carcass anus and pizzle prior to evisceration Secure and seal carcass anus and pizzle prior to evisceration | 2 | 5 | B |
| 20980 | Remove external by-products from carcasses | 2 | 5 | B |
| 20981 | Remove internal by-products from carcasses | 2 | 10 | B |
| 20982 | Recover inedible by-products from carcasses | 2 | 5 | B |
| 20983 | Recover edible by-products from carcasses | 2 | 5 4 | B |
| 21160 | Locate and identify anatomical features of a carcass | 1 | 2 | B |
| 21324 | Prepare animal heads for further processing | 2 | 6 | B |
| 21325 | Prepare stock for slaughter | 2 3 | 15 | B |
| 21326 | Stun stock using electronic stunner equipment | 2 | 4 | B |
| 21624 | Remove samples for Trichinella Spiralis monitoring | 3 | 5 | B |
| 22296 | Remove carcass hides in the meat processing industry | 2 | 12 | B |