

**FIELD                    MANUFACTURING****Review of *Meat Industry – Further Processing* unit standards 3103 and 3104**

<b>Subfield</b>	<b>Domain</b>	<b>Id</b>
Meat Processing	Meat Industry – Further Processing	3103, 3104

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

**Date new versions published**

**April 2010**

**Planned review date**

**December 2015**

**Summary of review and consultation process**

Feedback from assessors using these unit standards revealed that the process of dealing with runners in a meat processing plant was not carried out by a single operative but split into three main processes. The tanking and machining tasks were carried out as one process and this was kept separate from the salting and packaging tasks which were carried out by a separate group of workers. These processes were kept separate for cross-contamination reasons and workers working in one area were not allowed to work in the other area. For these reasons the industry suggested that salting and packaging be included in a separate unit standard.

This change was endorsed by industry and provider stakeholders in January 2010. Changes to unit standard 3103 have also impacted on unit standard 3104 as it also included salting and packaging this has resulted in both standards being replaced by three separate standards. These changes were endorsed by the Advisory Group in April 2010.

**Main changes resulting from the review**

Unit standards 3103 and 3104 have been replaced by three new unit standards.

**Unit standards categorised as category C at the end of December 2012.**

There are no impacts on existing provider accreditations or the Accreditation and Moderation Action Plan 0033.

**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 qualification is affected by the outcome of this review and will be revised in 2011.

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]	3103, 3104

### Review Categories and changes to classification, title, level 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
3103	Detank, crush and finish runners	3	20	C
3104	Calibrate bulk runners in a meat processing plant	3	20	
<b>26382</b>	<b>Salt and pack runners in a meat processing plant</b>	<b>3</b>	<b>4</b>	
<b>26383</b>	<b>Detank, crush and finish runners in a meat processing plant</b>	<b>3</b>	<b>16</b>	
<b>26433</b>	<b>Calibrate runners in a meat processing plant</b>	<b>3</b>	<b>15</b>	