FIELD Manufacturing

Review of *Meat Retailing* qualifications

National Certificate in Meat Retailing (Carcass Boner) [Ref: 0269]

National Certificate in Meat Retailing (Curing, Smoking and Smallgoods

Manufacture) [Ref: 0270]

National Certificate in Meat Retailing (Meat Packing) [Ref: 0564]

National Certificate in Meat Retailing (Management) [Ref: 0716]

National Certificate in Meat Retailing (Proficient) with optional strands in Boning;

Curing, Smoking and Smallgoods; and Retailing [Ref: 0900]

National Certificate in Meat Retailing (Forecasting, Purchasing and Production)

[Ref: 1213]

The Retail Meat Industry Training Organisation has completed the review of the qualifications listed above.

Replacement qualifications

National Certificate in Meat Retail Butchery (Cabinet and Shelf Ready) [Ref: 1582] National Certificate in Meat Retailing with strands in Consumer Ready, and Meat Packing [Ref: 1583]

National Certificate in Meat Retail Butchery (Introductory) [Ref: 1584]

National Certificate in Meat Retail Butchery (Advanced) with an optional strand in Curing,

Smoking and Smallgoods Manufacture [Ref: 1585]

Date new versions published

August 2010

The next review of qualifications is planned to take place during December 2015.

Summary of review and consultation process

A comprehensive review of meat retailing qualifications was initiated in June 2008. The initial phase of the review focused on an industry wide qualitative and quantitative survey covering feedback from industry consultation, moderators, providers, industry advisory groups and a taking into consideration a changing education and training delivery environment. This work highlighted the need to review the existing national certificates to reflect the business models that are becoming more defined in the Meat Retailing sector. Three sector groups met to review the qualification packages in the first half of 2009 followed by an industry consultation phase which concluded in July 2009 feedback from the sector was considered and final documentation signed off by the sector groups before being presented to the Retail Meat ITO board for final endorsement in September 2009.

This process included the registration of a new domain of Meat Retail Butchery, which was a title agreed to in discussions with the Retail Institute and New Zealand ITO and led to the development of four new qualifications, the amalgamation of one new and one old qualification and the phasing out of two existing qualifications.

The review also looked at the interrelationship between qualifications across the wider meat processing and retailing sectors. The structure acknowledges the differences between sectors while maximising the touch points between sector career and learning pathways.

Main changes resulting from the review

The review of the qualifications led to the development of four new qualifications the National Certificate in Meat Retail Butchery (Cabinet and Shelf Ready) [Ref: 1582], the National Certificate in Meat Retailing with strands in Consumer Ready, and Meat Packing [Ref: 1583], the National Certificate in Meat Retail Butchery (Introductory) [Ref: 1584] and the National Certificate in Meat Retail Butchery (Advanced) with an optional strand in Curing, Smoking and Smallgoods Manufacture [Ref: 1585]; to replace the National Certificate in Meat Retailing (Meat Packing) [Ref: 0564] and the National Certificate in Meat Retailing (Proficient) with optional strands in Boning; Curing, Smoking and Smallgoods; and Retailing [Ref: 0900]. The National Certificate in Meat Retailing (Management) [Ref: 0716] will be phased out.

National Certificate in Meat Retailing (Carcass Boner) [Ref: 0269]

National Certificate in Meat Retailing (Carcass Processing) [Ref: 0269]

Review category	В	See Key to Qualification Review Categories at the end of report
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Changes to structure and content

- Descriptor in qualification title was changed.
- Credit value for standard 497 increased from 1 to 3.
- Credit total for the qualification decreased from 84 to 83.
- Titles for standards 16103, 16105, 16106 and 17239 were changed as part of the standards review.
- Expiring standard 168 was removed.
- Standards 16103, 16104, 16105, 16106, 17234 and 17235 were reclassified as part of the standards review.
- Qualification pathway information was amended.

Transition

Individuals in programmes of learning leading towards version 3 may complete that qualification or transfer to version 4 of the qualification.

This qualification contains standards that replace earlier standards. For the purposes of this qualification, people who have gained credit for the expiring standards are exempt from the requirement to gain credit for the replacement standards – see table below.

Credit for	Exempt from
6992	16103, 16104, 16105, 16106

National Certificate in Meat Retailing (Curing, Smoking and Smallgoods Manufacture) [Ref: 0270]

Review category B	See Key to Qualification Review Categories at the end of report
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Changes to structure and content

- Credit value for the qualification increased from 60 to 109.
- An elective section was added.
- Standards 64, 1277, 2989, 6997, 12624 and 20666 were added to the compulsory section.
- Standard 168 was removed and standard 17239 was moved to the new elective section.
- Exemptions were added for expiring standards 16107-16110, which were replaced by later standards.

Transition

Individuals in programmes of learning leading towards version 3 may complete that qualification or transfer to version 4 of the qualification. No new trainees will be enrolled into version 3 of this qualification. The last date for assessment of version 3 of this qualification is December 2013.

This qualification contains standards that replace earlier standards. For the purposes of this qualification, people who have gained credit for the expiring standards are exempt from the requirement to gain credit for the replacement standards – see table below.

Credit for	Exempt from
16107	26269, 26270, 26271, 26272, 26273
16108	26279, 26280, 26281, 26282
16109	26274, 26275, 26276, 26277, 26278
16110	26264, 26265, 26266, 26267, 26268

National Certificate in Meat Retailing (Management) [Ref: 0716]

Review category [O	See Key to Qualification Review Categories at the end of report

The standards underpinning this qualification were considered generic in nature and were designated expiring in the standard review process. This qualification has also been designated expiring.

Transition

The qualification will expire on registration as the Retail Meat Industry Training Organisation is not aware of any individual currently studying towards the award of this qualification. In the future it will be recommending a pathway to the National Certificate in Retail (Level 4) [Ref: 0995], or the Diploma in Meat Technology (Level 5) from Massey University [Ref: MY0157].

National Certificate in Meat Retailing (Meat Packing) [Ref: 0564]

National Certificate in Meat Retailing (Proficient) with optional strands in Boning; Curing, Smoking and Smallgoods; and Retailing [Ref: 0900]

Replaced by

National Certificate in Meat Retail Butchery (Cabinet and Shelf Ready) [Ref: 1582] National Certificate in Meat Retailing with strands in Consumer Ready, and Meat Packing [Ref: 1583]

National Certificate in Meat Retail Butchery (Introductory) [Ref: 1584]

National Certificate in Meat Retail Butchery (Advanced) with an optional strand in Curing, Smoking and Smallgoods Manufacture [Ref: 1585]

Review category C	See Ke	y to Qualification Review	Categories at the end of report
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There are substantial differences between the replaced qualifications and the replacement qualifications. The main changes common to all replacement qualifications are

- Standards 56, 62, 64, 497, 1277, 2989, 6997 and 11938 were common between the replaced qualifications and are common amongst all of the new replacement qualifications.
- In all of the new replacement qualifications exemptions were added for expiring standards 16107-16110, which have been replaced by later standards.

Transition

The last date for assessment for the replaced qualifications is December 2013. However candidates enrolled in [Ref: 0564] will need to have credit for expiring standard 11970 by December 2011 or they MUST transfer to one of the replacement qualifications. No new trainees will be enrolled into any of the replaced qualifications.

The Retail Meat Industry Training Organisation is encouraging individuals enrolled in courses leading to the award of the replaced National Certificate in Meat Retailing (Meat Packing) [Ref: 0564] or the National Certificate in Meat Retailing (Proficient) with optional strands in Boning; Curing, Smoking and Smallgoods; and Retailing [Ref: 0900] to transfer to one of the replacement qualifications.

The Retail Meat Industry Training Organisation is working with all active providers in the sector to ensure the transition process is barrier free and resources are in place to offer the replacement qualifications as soon as they are registered.

The replacement qualifications contain standards that replace earlier standards. For the purposes of this qualification, people who have gained credit for the expiring standards are exempt from the requirement to gain credit for the replacement standards – see table below.

Credit for	Exempt from
16107	26269, 26270, 26271, 26272, 26273
16108	26279, 26280, 26281, 26282
16109	26274, 26275, 26276, 26277, 26278
16110	26264, 26265, 26266, 26267, 26268

National Certificate in Meat Retailing (Forecasting, Purchasing and Production) [Ref: 1213]

Changes to structure and content

- Level of standard 6990 increased from 4 to 5.
- Qualification pathway information was amended.

Transition

Individuals in programmes of learning leading towards version 1 may complete that qualification or transfer to version 2 of the qualification.

The Retail Meat Industry Training Organisation does not believe that anyone should be disadvantaged by the transition process and can provide advice on the options available via email or at the address below.

Retail Meat Industry Training Organisation Inc PO Box 12 126 Thorndon Wellington 6144

Telephone 0800 880 099

Email <u>info@retailmeat.org.nz</u>
Website <u>www.retailmeat.org.nz</u>

Key to Qualification Review Categories

Category A	Changes are made to SSB name, contact details or purpose statement
The qualification is published as a	No change is made to title, rules or components of the qualification
new version with the same NQF ID	No transition arrangements are required
Category B	Changes are made to title, rules or components
The qualification is published as a	The new version of the qualification recognises a similar skill set to that
new version with the same NQF ID	recognised by the previous version
	The SSB is confident that people awarded the new or previous version are
	comparable in terms of competence
	Transition arrangements are required if candidates must gain additional/different
	credits for the new version
Category C	Significant changes are made to the qualification in terms of components,
A new (replacement) qualification is	structure, type or level
published with new NQF ID	The SSB views people with the replacement qualification as being significantly
	different in terms of competence from those with the replaced qualification
	Transition arrangements are required
	Transition may be limited to phase-out dates
Category D	Qualification is no longer required by industry
Qualification will expire.	The qualification is designated as expiring and a last date for meeting the
There is no replacement	qualification requirements is set
qualification	