

Field Manufacturing**Review of *Meat Retailing* unit standards**

Subfield	Domain	ID
Meat Processing	Meat Retailing	6990, 6991, 6996, 6997, 14928-14932, 16103-16110, 17234-17239

The Retail Meat Industry Training Organisation Inc has completed the review of the unit standards listed above.

Date new versions published

June 2010

Planned review date

December 2014

Summary

The review started in 2008 following feedback from industry consultation, moderators, providers, industry advisory groups and a changing education and training delivery environment. Unit standards were updated and in some cases split to bring them in line with current industry practice role requirements and their credits adjusted to better reflect the actual total learning time required. Consultation took the form of industry advisory group meetings, web-based information and feedback, email and wide circulation throughout the sector of the review information.

Changes in the structure of some unit standards will facilitate the roll-out of a reviewed qualification structure reflecting the variety and changing nature of business models within the meat retailing sector.

Main changes

- The titles of standards 16103-16106 were amended to avoid confusion with unit standards in the *Meat Industry - Further Processing* domain, which use the phrase 'break and bone' in their titles.
- Standards 16707-16110 were designated expiring and have been replaced by new standards in the new *Meat Retail Butchery* domain. The new standards separate the selection, trimming, manual slicing, slicing by machine, sawing, mincing, and rolling of meat products for sale outcomes into individual standards. The separation was made to allow greater flexibility in the selection of skills appropriate to introductory and specialised roles in the meat retailing sector and to address anomalies in credit values and evidence of the total learning time required to achieve credit for the standards.
- Standards 14928-14932 were designated expiring due to lack of actual or projected use by the retail meat sector.
- Standards 16103-16106, 17234 and 17235 were reclassified to the new *Meat Retail Butchery* domain.
- Standard 6990 increased from level 4 to level 5.
- Standard 17237 decreased from level 3 to level 2.

- One new standard was developed covering the knowledge of meat cuts and stock control at a basic level.
- Prerequisite entry requirements were replaced with recommendations in standards 16103-16106.
- The prerequisite requirements were removed from standard 6997.

Category C and D unit standards will expire at the end of December 2013

Impact on existing accreditations

Current Accreditation for			Accreditation extended to		
Nature of accreditation	Classification or ID	Level	Nature of accreditation	Classification or ID	Level
Subfield	Meat Processing	4	Standard	6990	5
Domain	Meat Retailing	Any	Domain	Meat Retail Butchery	Same
		4	Standard	6990	5
Standard	16107	4	Standard	26269	4
				26270, 26271, 26272, 26273	3
				26279, 26280	3
	16108	4	Standard	26281, 26282	2
				26274	4
	16109	4	Standard	26275, 26276, 26277, 26278	3
				26264	4
	16110	4	Standard	26265, 26266, 26267, 26268	3
Standard			26264	4	

Impact on Accreditation and Moderation Action Plan (AMAP)

AMAP 0094 has been updated to reflect the changes made to the standards.

Impact on registered qualifications

Key to type of impact	
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 Retail Meat Industry Training Organisation qualifications are impacted by the outcome of this review and will be updated when they are reviewed in 2009. The classifications and/or standards that generated the status *Affected* are listed in **bold**.

Ref	Qualification Title	Classification or ID
0269	National Certificate in Meat Retailing (Carcass Boner)	16103- 16106, 17234, 17235, 17239
0270	National Certificate in Meat Retailing (Curing, Smoking and Smallgoods Manufacture)	17239
0716	National Certificate in Meat Retailing (Management)	14928-14931, 14932
0900	National Certificate in Meat Retailing (Proficient) with optional strands in Boning; Curing, Smoking and Smallgoods; and Retailing	16103-16106, 16107-16110, 17234, 17235, 17237, 17239
1213	National Certificate in Meat Retailing (Forecasting, Purchasing and Production)	6990, 6991, 6996

Detailed list of unit standards – 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

Manufacturing > Meat Processing

ID	Domain	Title	Level	Credit	Review Category
6990	Meat Retailing	Forecast requirements and order product for meat retailing	4 5	16	B
6991	Meat Retailing	Assess quality and determine use of carcass meat and primal cuts	4	22	B
6996	Meat Retailing	Produce value-added meat-based products for display and sale	4	20	B
6997	Meat Retailing	Produce trays of wrapped and labelled meat suitable for display	3	16	B
14928	Meat Retailing	Manage processing and manufacture of meat products for retailing	5	15	D
14929	Meat Retailing	Manage a retail meat outlet as a profitable business	5	10	D
14930	Meat Retailing	Manage the merchandising and display of meat for sale	5	8	D
14931	Meat Retailing	Manage occupational safety and health in a retail meat outlet	4	5	D
14932	Meat Retailing	Manage hygiene in a retail meat outlet	4	5	D
16103	Meat Retailing Meat Retail Butchery	Break and bone beef carcasses to produce meat cuts Process beef carcasses to produce meat cuts	4	25	B

ID	Domain	Title	Level	Credit	Review Category
16104	Meat Retailing Meat Retail Butchery	Cut and bone poultry carcasses to produce meat cuts	4	5	B
16105	Meat Retailing Meat Retail Butchery	Break and bone pork carcasses to produce meat cuts Process pork carcasses to produce meat cuts	4	14	B
16106	Meat Retailing Meat Retail Butchery	Break and bone sheep carcasses to produce meat cuts Process sheep carcasses to produce meat cuts	4	14	B
16107	Meat Retailing	Produce trimmed, sliced, sawn, minced and rolled beef meat cuts, and tray them for display and sale	4	30	C
26269	Meat Retail Butchery	Select, trim and manually slice beef meat cuts	4	9	
26270	Meat Retail Butchery	Select and slice beef meat by machine	3	8	
26271	Meat Retail Butchery	Select and saw beef meat cuts	3	6	
26272	Meat Retail Butchery	Select and mince beef meat	3	6	
26273	Meat Retail Butchery	Prepare and roll beef meat products for sale	3	4	
16108	Meat Retailing	Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale	4	7	C
26279	Meat Retail Butchery	Select, trim and manually slice poultry meat cuts	3	2	
26280	Meat Retail Butchery	Select and slice poultry meat by machine	3	3	
26281	Meat Retail Butchery	Select and mince poultry meat	2	2	
26282	Meat Retail Butchery	Prepare and roll poultry meat products for sale	2	2	
16109	Meat Retailing	Produce trimmed, sliced, sawn, minced and rolled pork meat cuts, and tray them for display and sale	4	15	C
26274	Meat Retail Butchery	Select, trim and manually slice pork meat cuts	4	5	
26275	Meat Retail Butchery	Select and slice pork meat by machine	3	4	
26276	Meat Retail Butchery	Select and saw pork meat cuts	3	4	
26277	Meat Retail Butchery	Select and mince pork meat	3	4	
26278	Meat Retail Butchery	Prepare and roll pork meat products for sale	3	4	

ID	Domain	Title	Level	Credit	Review Category
16110	Meat Retailing	Produce trimmed, sliced, sawn, minced and rolled sheep meat cuts, and tray them for display and sale	4	15	C
26264	Meat Retail Butchery	Select, trim and manually slice sheep meat	4	4	
26265	Meat Retail Butchery	Select and slice sheep meat by machine	3	4	
26266	Meat Retail Butchery	Select and saw sheep meat cuts	3	4	
26267	Meat Retail Butchery	Select and mince sheep meat	3	4	
26268	Meat Retail Butchery	Prepare and roll sheep meat products for sale	3	4	
17234	Meat Retailing Meat Retail Butchery	Demonstrate knowledge of livestock development and slaughter	3	4	B
17235	Meat Retailing Meat Retail Butchery	Demonstrate knowledge of livestock anatomy, cuts, and meat yield	3	4	B
17236	Meat Retailing	Demonstrate knowledge of refrigeration for meat retailing	2	2	B
17237	Meat Retailing	Describe the purpose and methods for adding value to meat for retail sale	3 2	3	B
17238	Meat Retailing	Describe the nutritional values, cooking and serving suggestions for meat products	3	3	B
17239	Meat Retailing	Demonstrate knowledge of legislation applicable the retail meat trade Explain the purpose and application of legislation governing the retail meat trade	3	4	B
26263	Meat Retailing	Demonstrate knowledge of meat cuts and stock control	1	4	New