

Field Manufacturing**Review of *Meat Industry Generic* unit standards**

Subfield	Domain	ID
Meat Processing	Meat Industry Generic	12624, 12625, 16539, 17681-17689, 19451-19458

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

Date new versions published

March 2010

Planned review date

December 2015

Summary of review and consultation process

These standards were reviewed as a prelude to re-registering the meat processing qualifications as new versions.

Feedback from AsureQuality, independent training providers, assessors and key industry experts indicated that the current meat industry standards needed to be rationalised to better meet the skill sets required by compliance staff in the industry.

The Meat Industry acknowledges that Codes of Practice are under development at the New Zealand Food Safety Authority (NZFSA) and that they will replace the current Meat Industry Standards (MIS) in the future. Once the Codes of Practice have been approved by industry and NZFSA these standards will be subject to a further review.

Main changes resulting from the review

- Changes were made to the elements, purpose statements, special notes, and range statements of a number of standards for clarity and consistency.
- Eight new replacement standards were developed.
- The level of standard 17689 increased from 3 to 4.

Unit standards categorised as category C expire at the end of December 2011.

Impact on existing provider accreditations

None.

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 affected by the outcome of this review and will be reviewed in September 2010. The standards that generated the *Affected* status are in **bold**.

Qualification Title and Reference	ID
National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Boning, Trimming, Saw Operations, Quartering, Packaging, and Dispatching [Ref: 0690]	17688, 17689
National Certificate in Meat Processing (Halal) with an optional strand in Halal Audit [Ref: 1516]	17689
National Certificate in Meat Processing (Level 4) with strands in Supervisory Management, and Risk Management [Ref: 0692]	17682
National Certificate in Meat Processing (Meat Industry Standards) [Ref: 0969]	17681-17689, 19451-19458
National Certificate in Meat Processing (Preparation of Livestock) [Ref: 0693]	17684
National Certificate in Meat Processing (Smallgoods) (Level 2) with strands in Raw Processing; Cooked Processing; Slicing, Packaging and Dispatching, and optional strands in Workplace Safety and Health, and Workplace Communications [Ref: 0956]	17688

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

Manufacturing > Meat Processing > Meat Industry Generic

ID	Title	Level	Credit	Review Category
12624	Monitor a meat processing operation under a HACCP system	2	8	B
12625	Supervise a meat processing operation under a HACCP system	3	15	B
16539	Analyse the significance of industry requirements in meat processing and fellmongery operations	5	5	B

ID	Title	Level	Credit	Review Category
17681	Demonstrate knowledge of the meat industry standards regarding licensing, design and construction	2	2	C
19451	Analyse the requirements for Meat Industry Standard 2: Design and Construction	4	8	C
26290	Describe and analyse the requirements for Meat Industry Standard 2: Design and Construction	4	12	
17682	Demonstrate knowledge of the meat industry standard regarding quality assurance	3	4	C
19457	Analyse the requirements for Meat Industry Standard 8: Quality Assurance	4	8	C
26291	Describe and analyse the requirements for Meat Industry Standard 8: Quality Assurance	4	12	
17683	Demonstrate knowledge of the meat industry standard regarding hygiene and sanitation	3	4	C
19452	Analyse the requirements for Meat Industry Standard 3: Hygiene and Sanitation	4	8	C
26292	Describe and analyse the requirements for Meat Industry Standard 3: Hygiene and Sanitation	4	12	
17684	Demonstrate knowledge of the meat industry standard regarding procurement of animals for food	3	4	C
19453	Analyse the requirements for Meat Industry Standard 4: Procurement of Animals for Food	4	8	C
26293	Describe and analyse the requirements for Meat Industry Standard 4: Procurement of Animals for Food	4	12	
17685	Demonstrate knowledge of the meat industry standard regarding slaughter and dressing	3	4	C
19454	Analyse the requirements for Meat Industry Standard 5: Slaughter and Dressing	4	8	C
26294	Describe and analyse the requirements for Meat Industry Standard 5: Slaughter and Dressing	4	12	
17686	Demonstrate knowledge of the meat industry standard regarding processing of edible product	3	4	C
19455	Analyse the requirements for Meat Industry Standard 6: Processing of Edible Product	4	8	C
26295	Describe and analyse the requirements for Meat Industry Standard 6: Processing of Edible Product	4	12	
17687	Demonstrate knowledge of the meat industry standard regarding by-products	3	4	C
19456	Analyse the requirements for Meat Industry Standard 7: Byproducts	4	8	C
26296	Describe and analyse the requirements for Meat Industry Standard 7: Byproducts	4	12	

ID	Title	Level	Credit	Review Category
17688	Demonstrate knowledge of the meat industry standard regarding storing and transport	3	4	C
19458	Analyse the requirements for Meat Industry Standard 9: Storing and Transport	4	8	C
26297	Describe and analyse the requirements for Meat Industry Standard 9: Storing and Transport	4	12	
17689	Demonstrate knowledge of the meat processing industry requirements regarding certification	3 4	4	B