

Field **Manufacturing**

Revision of *Meat Processing* unit standards 20727 and 21325

Subfield	Domain	Id
Meat Processing	Slaughter and Dressing	20727, 21325

The New Zealand Industry Training Organisation has revised the unit standards listed above.

Date new versions published

March 2010

Planned review date

December 2014

Reason for the revision

Feedback from the Meat Processing Advisory Group, made up of industry and provider representatives, indicated that the credit allocation for unit standard 20727 was unrealistically high and it was advised that it should be reduced by half. Amendments were also required to unit standard 21325 to reflect current industry practice. Changes were made to these unit standards and endorsed in December 2009.

Main changes resulting from the revision

- The credits for unit standard 20727 were decreased from 10 to 5 to reflect actual learning and assessment time taken.
- Amendments were made to the performance criteria in unit standard 21325 to reflect current industry practice, and the obsolete reference to a New Zealand Pork Industry Board standard PQIP 03 was removed.

Impact on existing provider accreditations

None.

Impact on Accreditation and Moderation Action Plan (AMAP)

None.

Impact on existing qualifications

Qualifications that contain the revised standards or classifications are tabled below.

Affected	The qualification lists a revised classification (domain or subfield) in an elective set The qualification lists a standard that has changes to level or credits
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 changes and will be revised in 2012.

Qualification title	Standard in the qualification
National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Boning, Trimming, Saw Operations, Quartering, Packaging, and Dispatching [Ref: 0690]	20727
National Certificate in Meat Processing (Slaughter and Dressing) with strands in Slaughter; Evisceration; and Opening and Clearing Skins [Ref: 0694]	20727

Summary of main changes

Subfield Meat Processing
Domain Slaughter and Dressing

Id	Title	Level	Credit
20727	Bone bovine necks	2	10 5
21325	Prepare stock for slaughter	3	15