Field   Manufacturing

Review of *Meat Processing* unit standards

Subfield	Domain	ID
Meat Processing	Meat Industry – Further Processing	16497-16503, 20225, 20227, 20228, 20230, 20231, 20233, 24591-24594, 24596-24599, 24601, 24602, 25835, 25836, 25838, 25839, 25844

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

Date new versions published   **July 2011**

Planned review date   **December 2016**

Summary

The Meat Industry Advisory Group, made up of industry representatives and training providers, met in August and September 2010 to review a number of the unit standards in the Meat Processing and Leather Manufacturing subfields because they had either reached their planned review date or were no longer considered fit for purpose.

As a result of the review the Meat Industry – Further Processing domain has been split into three additional domains (Meat Industry – Freezers and Chillers, Meat Industry – Packaging, Meat Industry – Cooked Meat Products) and an additional new domain (Meat Industry – Rendering) has been created. Unit standards in the Meat Industry - Further Processing domain have been amended to take this change into account. The domain changes were endorsed by the Advisory Group in March 2011.

Main changes

- A number of standards from the Meat Industry – Further Processing domain have been moved into three new domains.
- Changes to titles for unit standards 20225, 20230, 20231, and 20233.
- Decrease in credits from 5 to 4 for unit standard 20231.

Impact on existing organisations with consent to assess

Current consent for			Consent extended to		
Nature of consent	Classification or ID	Level	Nature of consent	Classification or ID	Level
Domain	Meat Industry – Further Processing	Any	Domain	Meat Industry – Cooked Meat Products	Same
			Domain	Meat Industry – Freezers and Chillers	Same
			Domain	Meat Industry – Packaging	Same

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 New Zealand Industry Training Organisation qualifications are impacted by the outcome of this review and will be updated when they are reviewed in 2011. The standards that generated the status *Affected* are listed in **bold**.

Ref	Qualification Title	ID
0689	National Certificate in Meat Processing (Associated Processes) (Level 2) with strands in Offal Products; Casings and Calibrations; and Rendering	20225, **20231**
0690	National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Boning, Trimming, Saw Operations, Quartering, Packaging, and Dispatching	16497-16503, 20225, 20227, 20228, 20230, **20231**, 20233
0956	National Certificate in Meat Processing (Smallgoods) (Level 2) with strands in Raw Processing; Cooked Processing; and Slicing, Packaging and Dispatching; and with optional strands in Workplace Safety and Health; and Workplace Communications	16498, 16502, 16503, 20225, **20231**

The following table identifies a qualification developed by another SSB that is impacted by the outcome of this Review. The SSB has been advised that the qualification requires revision.

Ref	Qualification Title	ID	SSB Name
1583	National Certificate in Meat Retailing with strands in Consumer Ready, and Meat Packing	16502	Retail Meat Industry Training Organisation

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 > Meat Industry – Further Processing

ID	Title	Level	Credit	Review Category
24591	Optimise meat yield when breaking and boning beef carcasses to produce cuts to specification	4	20	B

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ID	Title	Level	Credit	Review Category
24592	Optimise meat yield when breaking and boning bobby calf carcasses to produce cuts to specification	4	20	B
24593	Optimise meat yield when breaking and boning deer carcasses to produce cuts to specification	4	20	B
24594	Optimise meat yield when breaking and boning goat carcasses to produce cuts to specification	4	20	B
24596	Optimise meat yield when breaking and boning lamb carcasses to produce cuts to specification	4	20	B
24597	Optimise meat yield when breaking and boning pork carcasses to produce cuts to specification	4	20	B
24598	Optimise meat yield when breaking and boning ratite and other bird carcasses to produce cuts to specification	4	20	B
24599	Optimise meat yield when breaking and boning sheep carcasses to produce cuts to specification	4	20	B
24601	Demonstrate knowledge of hot, warm and cold boning dynamics, techniques and yields	4	6	B
24602	Demonstrate knowledge of carcass classification, cuts to specifications and carcass yield	4	12	B

Manufacturing > Meat Processing

ID	Domain	Title	Level	Credit	Review Category
16497	Meat Industry – Further Processing **Meat Industry – Freezers and Chillers**	Freeze meat products	2	4	B
16498	Meat industry – Further Processing **Meat Industry – Freezers and Chillers**	Chill meat products	2	4	B

ID	Domain	Title	Level	Credit	Review Category
16499	Meat Industry – Further Processing **Meat Industry – Freezers and Chillers**	Control a meat chiller	3	4	B
16500	Meat Industry – Further Processing **Meat Industry – Freezers and Chillers**	Control a meat freezer	3	4	B
16501	Meat Industry – Further Processing **Meat Industry – Freezers and Chillers**	Access and provide information using computerised freezer and/or chiller inventory management system	3	4	B
16502	Meat Industry – Further Processing **Meat Industry – Freezers and Chillers**	Demonstrate knowledge of stock control procedures in a freezer and/or chiller in the meat industry	2	2	B
16503	Meat Industry – Further Processing **Meat Industry – Freezers and Chillers**	Receive inward goods in a freezer and/or chiller in a meat processing operation	2	2	B

ID	Domain	Title	Level	Credit	Review Category
20225	Meat Industry – Further Processing **Meat Industry – Packaging**	Work in a team to prepare cartons to pack meat **Prepare cartons to pack meat**	2	4	B
20227	Meat Industry – Further Processing **Meat Industry – Packaging**	Pack and vacuum seal meat cuts	2	4	B
20228	Meat Industry – Further Processing **Meat Industry – Packaging**	Label cartons for packing meat products	2	3	B
20230	Meat Industry – Further Processing **Meat Industry – Packaging**	Operate a lidder feed machine to make meat processing cartons **Operate a lidder feed machine in the meat processing industry**	2	2	B
20231	Meat Industry – Further Processing **Meat Industry – Packaging**	Work in a team to operate scales in a meat processing plant **Operate scales in a meat processing plant**	2	5 **4**	B
20233	Meat Industry – Further Processing **Meat Industry – Cooked Meat Products**	Quality check meat products **Quality check cooked meat products**	3	2	B

ID	Domain	Title	Level	Credit	Review Category
25835	Meat Industry – Further Processing **Meat industry – Packaging**	Operate computerised data capture equipment for semi-automatic labelling machinery in the meat processing industry	3	10	B
25836	Meat industry – Further Processing **Meat Industry – Packaging**	Package meat products using gas flushing equipment in the meat processing industry	2	10	B
25838	Meat Industry – Further Processing **Meat Industry – Packaging**	Operate automatic meat cut wrapping equipment in the meat processing industry	2	4	B
25839	Meat Industry – Further Processing **Meat Industry – Packaging**	Operate manual meat cut wrapping equipment in the meat processing industry	2	4	B
25844	Meat Industry – Further Processing **Meat Industry – Packaging**	Set up data capture equipment, scales and semi-automatic labelling machinery in the meat processing industry	4	15	B