

Field Manufacturing**Review of *Leather Manufacturing and Meat Processing* unit standards**

Subfield	Domain	ID
Leather Manufacturing	Hide Processing	8011-8017, 8020, 21827-21831
Meat Processing	Meat Industry – Further Processing	2495, 2498, 2500, 2517, 3102, 3113-3122, 4537, 4539, 16450, 16451, 16453, 16454, 16480, 16494, 18767, 20219-20222, 20226, 20232, 20237-20240, 20242, 20243, 20575, 20577, 20581-20583, 20978, 21158, 21159, 21626, 21627, 25028, 25142, 25146, 25834
	Meat Industry Generic	2503-2505, 16538, 16540, 17024, 19174-19178, 20234, 20236, 20730, 21623, 22319-22323, 23352-23354, 25031
	Slaughter and Dressing	2474, 2475, 2480, 2481, 2486, 2490, 2511, 2512, 4515-4517, 4532, 16463, 16464, 16474, 16475, 16496, 16504, 20199, 20639-20642, 20727-20729, 20731, 20980-20983, 21160, 21323, 21324, 21326, 22296, 25051

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 2015

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. A number of the unit standards were no longer considered to be at the right level as the tasks related to the unit standards were being carried out by employees who were acting autonomously and not supervised as the level implied. Review of these unit standards had a flow-on effect as they were often prerequisites or recommended unit standards for unit standards at a lower level.

Unit standard content has also been made consistent across the standards where this was required. Thirty unit standards have been replaced with ten new unit standards integrating skills across species where the tasks are completed by the same role. Where tasks are completed by different roles they have been left as separate unit standards. The changes were made and endorsed by the Advisory Group in September 2010.

As a result of the review the Meat Industry - Further Processing domain has been split into four additional domains. 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

- Changes were made to levels and credits to reflect the changing nature and level of responsibility of the tasks.
- Titles, explanatory notes, outcomes, evidence requirements and ranges were updated where required.
- Thirty unit standards were replaced with ten new unit standards integrating skills across species.
- Unit standards in the Meat Industry - Further Processing domain were re-classified into four new domains.

Category C unit standards will expire at the end of December 2012

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
Subfield	Meat Processing	2	Subfield	Meat Processing	3
Domain	Hide Processing	Any	Standard	26999	3
Domain	Meat Industry – Further Processing	2	Domain	Meat Industry – Further Processing	3
Domain	Meat Industry – Further Processing	2 or 3	Domain	Meat Industry – Cooked Meat Products	3
Domain	Meat Industry – Further Processing	4, 5, or 6	Domain	Meat Industry – Cooked Meat Products	Same
Domain	Meat Industry – Further Processing	Any	Domain	Meat Industry – Packaging	Same
Domain	Meat Industry Generic	2	Domain	Meat Industry Generic	3
Domain	Meat Industry Generic	3+	Standards	23352, 23353	3
Domain	Slaughter and Dressing	2	Domain	Slaughter and Dressing	3
Domain	Slaughter and Dressing	Any	Standard	20727	2
Standard	17024	2	Standard	26999	3
Standard	20640	3	Standard	27001	3

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 affected 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	Classification or ID
0317	National Certificate in Bovine Leather Manufacture with strands in Tanning, Retanning and Dyeing, and Finishing	8013, 8014, 8015
0689	National Certificate in Meat Processing (Associated Processes) (Level 2) with strands in Offal Products, Casings and Calibrations, and Rendering	2503, 2505, 3102, 16450, 16451, 16453, 16454, 16480, 16494, 17024, 20978
0690	National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Boning, Trimming, Saw Operations, Quartering, Packaging, and Dispatching	2500, 2503, 2505, 4539, 17024, 20219, 20220- 20226, 20239, 20240, 20242, 20243, 20575, 20577, 20581- 20583, 20727, 21158, 21159, 21627
0691	National Certificate in Meat Processing (Grading) with strands in Beef, Pig Meat, Sheep and Lamb, and Venison	2505
0693	National Certificate in Meat Processing (Preparation of Livestock)	2474, 2480, 2490, 2505, 4515, 4516, 16464, 16474, 16475, 20199, 21323, 21326
0694	National Certificate in Meat Processing (Slaughter and Dressing) with strands in Slaughter, Evisceration, and Opening and Clearing Skins	2474, 2475, 2480, 2481, 2486, 2490, 2503, 2505, 4515- 4517, 4532, 16464, 16474, 16475, 17024 20199, 20639, 20640, 20641, 20727, 20981, 21160, 21323, 21326
0695	National Certificate in Meat Processing (Venison)	2503, 2505, 4515- 4517, 4539, 16480
0785	National Certificate in Animal Product Examination Services with strands in Sheep and Goats, Lambs, Cattle, Horses, Pigs, Bobby Calves, Deer, and Ostriches and Emus, and with optional strands in Other Species, and Pre-slaughter Examination Services	2503
0932	National Certificate in Meat Processing (Introductory) with an optional strand in Workplace Safety and Health	2503, 2505, 17024, 20236, 21160
0955	National Certificate in Meat Processing (Smallgoods) (Level 1)	2503, 2505, 17024,
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	2503, 2505, 3115, 3118, 17024

0957	National Certificate in Meat Processing (Smallgoods) (Level 3) with an optional strand in On-job Training	2505
1060	National Certificate in Animal Product Examination Services (Petfood) with strands in Ante-mortem Examination, and Post-mortem Examination	2503
1250	National Certificate in Meat Processing (Meat Product Specifications) with strands in Sheep and Lamb Products, and Beef Products	19174, 19175, 22319, 22320, 22323
1425	National Certificate in Meat Processing (Advanced Boning)	2503, 2505, 17024
1497	National Certificate in Meat Processing (Compliance Checks) with strands in Edible Areas, and Inedible Areas	20234
1516	National Certificate in Meat Processing (Halal) with an optional strand in Halal Audit	2503, 2505, 17024 20236, 23352, 23353

The following table identifies qualifications developed by another SSB that are affected by the outcomes of this review. The SSB has been advised that the qualifications require revision.

Ref	Qualification Title	ID	SSB Name
0269	National Certificate in Meat Retailing (Carcass Processing)	2503, 17024	Retail Meat Industry Training Organisation
1582	National Certificate in Meat Retail Butchery (Cabinet and Shelf Ready)	2503, 17024	
1583	National Certificate in Meat Retailing with strands in Consumer Ready, and Meat Packing	2503, 17024	
1584	National Certificate in Meat Retail Butchery (Introductory)	2503, 17024	
1585	National Certificate in Meat Retail Butchery (Advanced) with an optional strand in Curing, Smoking and Smallgoods Manufacture	2503, 17024	

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 > Leather Manufacturing > Hide Processing

ID	Title	Level	Credit	Review Category
8011	Demonstrate knowledge of hide processing operations	2	2	B
8012	Receive, handle, and dispatch hide processing products	2	8	B

ID	Title	Level	Credit	Review Category
8013	Prepare hides for processing	2	2 3	B
8014	Process head pieces and hide trimmings	2	5 3	B
8015	Complete wet salting hide process	3	15 12	B
8016	Prepare and flesh hides using a fleshing machine	2	15	B
8017	Operate sammer to prepare wet blue hides for grading and packing	2	10	B
8020	Complete hide processing cleaning programmes	2	5	B
21828	Sharpen and maintain hide fleshing machinery	2	10	B
21829	Open up and trim salted processed skins prior to grading and packing	2	10	B
21830	Grade wet salted processed hides	3	10	B
21831	Weigh and pack wet processed hides	2	10	B

Manufacturing

ID	Classification	Title	Level	Credit	Review Category
17024	Meat Processing > Meat Industry Generic	Sharpen hand knives in the meat processing industry	2	2	C
20236	Meat Processing > Meat Industry Generic	Demonstrate knowledge of hand knives in the meat processing industry	1	3	C
21827	Leather Manufacturing > Hide Processing	Sharpen, maintain and use hand knives in the leather processing industry	2	4	C
26999	Meat Processing > Meat Industry Generic	Demonstrate knowledge of and sharpen hand knives in the meat and hide processing industries	3	3	

Manufacturing > Meat Processing

ID	Domain	Title	Level	Credit	Review Category
3113	Meat Industry – Further Processing Meat Industry – Cooked Meat Products	Demonstrate knowledge of cooked meat freeze drying processes and products	2	3	B

ID	Domain	Title	Level	Credit	Review Category
3114	Meat Industry – Further Processing Meat Industry – Cooked Meat Products	Produce freeze dried cooked meat products	3	25	B
3115	Meat industry – Further Processing Meat Industry – Cooked Meat Products	Demonstrate knowledge of cooked meat processes and products	2	3	B
3116	Meat Industry – Further Processing Meat Industry – Cooked Meat Products	Produce roasted, steamed and smoked meat products	3	20	B
3117	Meat Industry – Further Processing Meat Industry – Cooked Meat Products	Produce cooked corned beef products Produce cooked corned beef products	3	12 8	B
3118	Meat Industry – Further Processing Meat Industry – Cooked Meat Products	Pack and dispatch cooked meat products	2	10 8	B

ID	Domain	Title	Level	Credit	Review Category
3119	Meat Industry – Further Processing Meat Industry – Cooked Meat Products	Demonstrate knowledge of meat extract, meat powder and soupstock production and products	2	5	B
3120	Meat Industry – Further Processing Meat Industry – Cooked Meat Products	Produce meat extract	3	25	B
3121	Meat Industry – Further Processing Meat Industry – Cooked Meat Products	Produce meat soupstocks	3	20	B
3122	Meat Industry – Further Processing Meat Industry – Cooked Meat Products	Produce meat powders	3	20	B
16450	Meat Industry – Further Processing Meat Industry - Packaging	Prepare edible red ovine offal products for packaging	2	10	B
16451	Meat Industry – Further Processing Meat Industry - Packaging	Prepare edible green ovine offal products for packaging	2	10	B

ID	Domain	Title	Level	Credit	Review Category
16453	Meat Industry – Further Processing Meat Industry - Packaging	Prepare edible green bovine offal products for packaging	2	10	B
16454	Meat Industry – Further Processing Meat Industry – Packaging	Prepare edible red bovine offal products for packaging	2	10	B
16480	Meat Industry – Further Processing Meat Industry – Packaging	Prepare edible deer offal products for packaging	2	10	B
16494	Meat Industry – Further Processing Meat Industry – Packaging	Prepare edible red bobby calf offal products for packaging	2	10	B
18767	Meat Industry – Further Processing Meat Industry – Cooked Meat Products	Produce cooked meat products	3	20	B
20727	Slaughter and Dressing Meat Industry – Further Processing	Bone bovine necks	2	5	B

ID	Domain	Title	Level	Credit	Review Category
20978	Meat industry – Further Processing Meat Industry – Packaging	Pack offal products	2	12	B
21158	Meat Industry – Further Processing Meat Industry – Packaging	Trim meat products for packaging	2	10 12	B
21626	Meat Industry – Further Processing Meat Industry – Packaging	Prepare inedible offal products for packaging	2	6	B
23352	Meat Industry Generic Slaughter and Dressing	Demonstrate knowledge of the slaughtering of livestock in the meat processing industry	3	4	B
23353	Meat Industry Generic Slaughter and Dressing	Demonstrate knowledge of pre-slaughter stunning in the meat processing industry	3	5	B
25142	Meat Industry – Further Processing Meat Industry - Packaging	Pack bulk meat products	2	8	B
25146	Meat Industry – Further Processing Meat Industry – Packaging	Pack individual meat products	2	8	B

ID	Domain	Title	Level	Credit	Review Category
25834	Meat Industry – Further Processing Meat Industry - Packaging	Operate tray packaging equipment in the meat processing industry	2	5	B

Manufacturing > Meat Processing > Meat Industry – Further Processing

ID	Title	Level	Credit	Review Category
2495	Identify bobby calf cuts	2	3	B
2498	Identify beef cuts	2	3	B
2500	Break down ovine carcasses on bandsaw	2 3	40 30	B
2517	Identify ovine meat cuts	2	3	B
3102	Pull and strip runners	2	12 8	B
4537	Identify venison cuts	2	3	B
4539	Break down deer carcasses on bandsaw	2 3	20 25	B
20219	Bone bobby calf carcasses	2	10	C
20220	Bone mutton carcasses	2	10	C
20221	Bone lamb carcasses	2	15	C
20240	Bone port carcasses	3	15	C
20242	Bone deer carcasses	2	15	C
20243	Bone goat carcasses	2	10	C
26996	Bone meat carcasses	3	16	
20222	Break and bone beef carcasses in hindquarter cuts	2 3	15 16	B
20226	Operate a meat processing skinning machine	2	10 12	B
20232	Carry out fat testing on meat products	2	3	B
20237	Quarter beef carcasses for further processing	2	12	B
20238	Identify pork meat cuts	2	3	B
20239	Break down pork carcasses on bandsaw	2	15	C
27347	Break down pork carcasses on bandsaw	3	20	
20575	Break down bobby calf carcasses	3	10	C
20581	Break down goat carcasses	2	10	C
20582	Break down lamb carcasses	3	15	C
20583	Break down mutton carcasses	3	10	C
26997	Break down meat carcasses	3	16	
20577	Break and bone beef carcasses in forequarter cuts	2	15	C
27348	Break and bone beef carcasses in forequarter cuts	3	16	
21159	Pre-trim carcasses	2	10 12	B
21627	Break down deer carcasses	2 3	10 16	B

ID	Title	Level	Credit	Review Category
25028	Operate a mechanical saw in a beef boning room	2	4	B
26998	Quarter pig carcasses for further processing	2	12	New

Manufacturing > Meat Processing > Meat Industry Generic

ID	Title	Level	Credit	Review Category
2503	Maintain hand knives in the meat processing industry	2 3	2 3	B
2504	Clean work areas in the meat processing industry	2	4	B
2505	Demonstrate knowledge of meat industry workplace hygiene and food safety requirements	2 3	4	B
16538	Analyse data for workplace operations in the meat processing and fellmongery industries	3	3	B
16540	Manage meat processing and fellmongery production units	5	30	B
19174	Apply quality assurance principles in a beef boning room	3	2 4	B
19175	Apply beef anatomical terms to beef product cutting lines	3	3 4	B
19176	Demonstrate knowledge of specifications for beef forequarter products	3	4	B
19177	Demonstrate knowledge of specifications for beef hindquarter products	3	4	B
19178	Compare beef product compliance to written specifications	3	4	B
20234	Demonstrate knowledge of risk management programmes in the meat processing industry	2 3	5	B
20730	Carry out cusum inspections	3	3	B
21623	Describe Halal slaughter requirements in the meat processing industry	2	3	B
22319	Apply quality assurance principles in an ovine cutting room	3	2 4	B
22320	Apply ovine anatomical terms to ovine product cutting lines	3	3 4	B
22321	Demonstrate knowledge of specifications for ovine products	3	4	B
22322	Compare ovine product compliance to written specifications	3	4	B
22323	Demonstrate knowledge of standard product descriptions for ovine cuts	3	2 4	B
23354	Demonstrate knowledge of livestock behaviour prior to slaughter in the meat processing industry	3	5	B
25031	Demonstrate knowledge of good manufacturing processes in the meat processing industry	2 3	4	B

Manufacturing > Meat Processing > Slaughter and Dressing

ID	Title	Level	Credit	Review Category
2475	Open and clear bobby calf skins	3	35	C
2481	Open and clear ovine skins	3	35	C
4532	Open and clear goat skins	3	35	C
27000	Open and clear skins	3	35	
2486	Open and clear bovine hides	3	35	C
4517	Open and clear deer skins	3	35	C
20640	Open and clear pork hides	3	35	C
27001	Open and clear hides	3	35	
2490	Stun cattle using captive bolt equipment	2	4	C
4515	Stun deer using captive bolt equipment	2	4	C
27006	Stun stock using captive bolt equipment	3	4	
2511	Demonstrate knowledge of ovine grading classifications	2	3	B
2512	Demonstrate knowledge of beef grading classifications	2	3	B
2474	Stick bobby calves	2	6	C
2480	Stick sheep and lambs	2	6	C
4516	Stick deer	2	6	C
16474	Stick goats	2	6	C
20199	Stick cattle	2	6	C
27005	Stick stock	2	6	
16463	Stick pigs	2	6	B
16464	Shackle pigs	2	2	C
16475	Shackle goats	2	2	C
21323	Shackle cattle	2	2	C
25051	Shackle deer	2	2	C
27003	Shackle stock	2	4	
16496	Process non-conforming product in the meat processing industry	2	15	B
16504	Demonstrate knowledge of venison grading classifications	2	4	B
20639	Extract bovine foetal blood for processing	2 3	25 12	B
20641	Split carcasses using a suspended splitting saw Split pork of beef carcasses using a suspended splitting saw	2	20	B
20642	Supply skids and gambrels for a meat processing operation	2	10	B
20728	Operate a brisket saw	2	5	B
20729	Carry out viscera operations	2	5	B
20731	Secure and seal carcass anus and pizzle prior to evisceration	2	5	B
20980	Remove external by-product from carcasses	2	5	B
20981	Remove internal by-products from carcasses	2	10 12	B
20982	Recover inedible by-products from carcasses	2	5	C
20983	Recover edible by-products from carcasses	2	4	C
27002	Recover by-products from carcasses during viscera operations	2	12	

ID	Title	Level	Credit	Review Category
21160	Locate and identify anatomical features of a carcass	1 2	2	B
21324	Prepare animal heads for further processing	2	6	B
21326	Stun stock using electronic stunner equipment	2 3	4	B
22296	Remove carcass hides in the meat processing industry	2	12	B