

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

<b>Subfield</b>	<b>Domain</b>	<b>ID</b>
Meat Processing	Meat Industry – Further Processing	3106-3112

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

**Date new versions published**

**June 2011**

**Planned review date**

**December 2016**

**Summary**

In October 2010 the Meat Industry Advisory Group, made up of industry representatives and training providers, reviewed the meat industry standards. As part of that process it was identified that rendering was now considered a separate set of skills in a meat processing plant and was no longer adequately covered by the associated processes qualification, National Certificate in Meat Processing (Associated Processes) (Level 2) with strands in Offal Products; Casings and Calibrations; and Rendering [Ref: 0689]. NZITO has established a new domain *Meat Industry – Rendering* to fill this gap and has moved the unit standards listed above to the new domain.

As part of the needs analysis of the rendering area two unit standards were identified as no longer fit for purpose and thirteen new unit standards were developed. The new and reviewed unit standards were endorsed by the Advisory Group in December 2010.

**Main changes**

- Reviewed unit standards were moved from *Meat Industry – Further Processing* domain to new *Meat Industry – Rendering* domain.
- Unit standards 3106 and 3107 were designated as expiring and will not be replaced.
- Thirteen new unit standards (27261-27273) were developed.
- Explanatory notes, outcomes, evidence requirements and range statements were updated to ensure they are current.
- Recommended entry information was removed.

**Category D unit standards will expire at the end of December 2012****Impact on existing organisations with consent to assess**

<b>Current consent for</b>			<b>Consent extended to</b>		
<b>Nature of consent</b>	<b>Classification</b>	<b>Level</b>	<b>Nature of consent</b>	<b>Classification</b>	<b>Level</b>
Domain	Meat Industry – Further Processing	Any	Domain	Meat Industry – Rendering	Same

## Impact on registered qualifications

Key to type of impact	
<b>Affected</b>	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
<b>Not materially affected</b>	The qualification lists a standard that has a new title The qualification lists a standard that has a new classification

The following NZITO qualification is impacted by the outcome of this Review and will be updated when it is next reviewed. The standards that generated the status *Affected* are listed in **bold**.

Ref	Qualification Title	Classification or ID
0689	National Certificate in Meat Processing (Associated Processes) (Level 2) with strands in Offal Products; Casings and Calibrations; and Rendering	<b>3106, 3107</b> , 3108, 3109, <b>3110</b> , 3111, 3112

### Detailed list of unit standards – classification, title, level, and credits

All changes are in **bold**.

Key to review category	
<b>A</b>	Dates changed, but no other changes are made - the new version of the standard carries the same ID and a new version number
<b>B</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
<b>C</b>	Major changes that necessitate the registration of a replacement standard with a new ID
<b>D</b>	Standard will expire and not be replaced

### Manufacturing > Meat Processing

ID	Domain	Title	Level	Credit	Review Category
3106	Meat Industry – Further Processing	Demonstrate knowledge of high temperature rendering systems used in the meat processing industry	2	3	D
3107	Meat Industry – Further Processing	Demonstrate knowledge of low temperature rendering systems used in the meat processing industry	2	3	D
3108	Meat Industry – Further Processing <b>Meat Industry – Rendering</b>	Operate high temperature rendering process	3	20	B

ID	Domain	Title	Level	Credit	Review Category
3109	Meat Industry – Further Processing <b>Meat Industry – Rendering</b>	Operate low temperature rendering process	3	20	B
3110	Meat Industry – Further Processing <b>Meat Industry – Rendering</b>	Operate blood drying process  <b>Operate blood drying equipment during rendering in the meat processing industry</b>	3  2	12  8	B
3111	Meat Industry – Further Processing <b>Meat Industry - Rendering</b>	Prepare and dispatch rendered meat products  <b>Prepare and dispatch tallow and rendered meat products</b>	2	5	B
3112	Meat Industry – Further Processing <b>Meat Industry - Rendering</b>	Clean rendering department machinery, equipment and facilities	2	5	B
27261	<b>Meat Industry – Rendering</b>	<b>Demonstrate knowledge of the receipt of raw materials for rendering in the meat processing industry</b>	3	4	<b>New</b>
27262	<b>Meat Industry - Rendering</b>	<b>Demonstrate knowledge of estimating yields during rendering operations in the meat processing industry</b>	4	6	<b>New</b>
27263	<b>Meat Industry – Rendering</b>	<b>Demonstrate knowledge of the production of blood meal during rendering operations in the meat processing industry</b>	4	8	<b>New</b>
27264	<b>Meat Industry - Rendering</b>	<b>Demonstrate knowledge of environmental controls during rendering operations in the meat processing industry</b>	4	6	<b>New</b>
27265	<b>Meat Industry – Rendering</b>	<b>Demonstrate knowledge of hygienic rendering in the meat processing industry</b>	4	6	<b>New</b>
27266	<b>Meat Industry – Rendering</b>	<b>Demonstrate knowledge of the production of meat and bone meal during rendering operations</b>	4	10	<b>New</b>

<b>ID</b>	<b>Domain</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
27267	Meat Industry – Rendering	Demonstrate knowledge of the production of tallow during rendering operations in the meat processing industry	4	10	New
27268	Meat Industry – Rendering	Demonstrate knowledge of the process of cooking raw materials during rendering operations	4	4	New
27269	Meat Industry – Rendering	Demonstrate knowledge of the process of separation and milling during rendering operations	4	4	New
27270	Meat Industry – Rendering	Transfer raw materials for processing using a blow line during rendering operations in the meat processing industry	2	4	New
27271	Meat Industry – Rendering	Operate raw material size reduction and cooking equipment during rendering operations in the meat processing industry	2	8	New
27272	Meat Industry – Rendering	Operate separation and milling equipment during rendering operations in the meat processing industry	2	4	New
27273	Meat Industry – Rendering	Receive and prepare raw materials for rendering in the meat processing industry	2	4	New