FIELD   MANUFACTURING

Review of Meat Processing qualifications

National Certificate in Meat Processing (Associated Processes) (Level 2) with strands in Offal products, and Casings and Calibrations [Ref: 0689]
National Certificate in Meat Processing (Grading) (Level 3) with strands in Beef, Pig Meat, Sheep and Lamb, and Venison [Ref: 0691]
National Certificate in Meat Processing (Level 4) with strands in Supervisory Management, and Risk Management [Ref: 0692]
National Certificate in Meat Processing (Preparation of Livestock) (Level 2) [Ref: 0693]
National Certificate in Meat Processing (Slaughter and Dressing) (Level 2) with strands in Slaughter, Evisceration, and Opening and Clearing Skins [Ref: 0694]
National Certificate in Meat Processing (Wool Estimation) [Ref: 0696]
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 [Ref: 0785]
National Certificate in Meat Processing (Introductory) (Level 1) [Ref: 0932]
National Certificate in Meat Processing (Smallgoods) (Level 2) [Ref: 0956]
National Certificate in Meat Processing (Meat Industry Standards) [Ref: 0969]
National Certificate in Animal Product Examination Services (Petfood) with strands in Ante-mortem Examination, and Post-mortem Examination [Ref: 1060]
National Certificate in Animal Product Examination Services (Poultry) (Level 3) [Ref: 1223]
National Certificate in Meat Processing (Meat Product Specifications) (Level 3) with strands in Sheep and Lamb Products, and Beef Products [Ref: 1250]
National Certificate in Meat Processing (Advanced Boning) (Level 4) [Ref: 1425]
National Certificate in Meat Processing (Compliance Checks) (Level 5) with strands in Edible Areas, and Inedible Areas [Ref: 1497]
National Certificate in Meat Processing (Halal) with strands in Halal Slaughter and Halal Audit [Ref: 1516]
National Certificate in Meat Processing (Boning) (Level 3) [Ref: 1698]
National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Trimming, Saw Operations, Quartering, Packaging, and Dispatching [Ref: 1699]
National Certificate in Meat Processing (Rendering) (Level 2) with strands in Low Temperature Rendering Process, and High Temperature Rendering Process, with an optional strand in Blood Meal Processing [Ref: 1700]
National Certificate in Meat Processing (Rendering) (Level 4) with an optional strand in Blood Meal Production [Ref: 1701]
National Certificate in Meat Processing (Smallgoods) (Level 3) [Ref: 1702]

Primary Industry Training Organisation has completed the review of the qualifications listed above.

Replacement and New qualifications

New Zealand Certificate in Meat Processing (Animal Product Examination) (Level 3) [Ref: 2482]
New Zealand Certificate in Meat Processing (Animal Product Examination) (Level 4) [Ref: 2483]
New Zealand Certificate in Meat Processing (Animal Product Examination) (Level 5) [Ref:

2484]
New Zealand Certificate in Meat Processing (Halal) (Level 3) [Ref: 2493]
New Zealand Certificate in Meat Processing (Level 3) [Ref: 2495]
New Zealand Certificate in Meat Processing (Level 4) with strands in Boning Operations, Grading, Meat Quality, Rendering, Slaughter and Dressing, and Optimising Meat Yields [Ref: 2496]

Date published	**April 2015**

The next qualification review is planned to take place during 2019.

Summary of review and consultation process

The review, started in 2011 and completed in 2013, occurred as a result of the mandatory review of Food Processing sector qualifications, part of the Targeted Review of Qualifications (TRoQ). The mandatory review involved extensive consultation with stakeholders working in and with the industry. These included the Meat Processing Sector Management Group made up of industry and provider representatives and the Technical Working Groups who provided specialist input on each of the sectors included in the qualification structure. Consultation included meetings to discuss the need to review the qualifications, and subsequent meetings considered the proposed content of the qualifications.

Unit standard 16615 is included in the National Certificate in Meat Processing (Level 4) with strands in Supervisory Management, and Risk Management [Ref: 0692]. This unit standard expired on 31 December 2014 and is no longer available as an elective choice in the Supervisory Management strand.

Industry confirmed the on-going need for a suite of qualifications in this area that would recognise graduate capabilities and provide an education pathway for trainees.

The existing National qualifications have been replaced by New Zealand qualifications, as detailed below.

Main changes resulting from the review

National Certificate in Animal Product Examination Services (Petfood) with strands in Ante-mortem Examination, and Post-mortem Examination [Ref: 1060]
National Certificate in Animal Product Examination Services (Poultry) (Level 3) [Ref: 1223]
replaced by
New Zealand Certificate in Meat Processing (Animal Product Examination) (Level 3) [Ref: 2482]

Review category	**C**	See [Key to Qualification Review Categories](#) at the end of report

Transition

Qualification [Ref: 1060] contains expiring unit standards for which replacement unit standards have now been registered. For the purposes of this qualification, people who have gained credit for the replacement unit standards are exempt from the requirement to gain credit for the expiring unit standards.

Credit for	Exempt from
27752	20204
27754	20206

Qualification [Ref: 1223] contains expiring unit standards for which replacement unit standards have now been registered. For the purposes of this qualification, people who have gained credit for the replacement unit standards are exempt from the requirement to gain credit for the expiring unit standards.

Credit for	Exempt from
27752	22046
27754	22048, 22049

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 [Ref: 0785]
National Certificate in Meat Processing (Meat Industry Standards) [Ref: 0969]
replaced by
New Zealand Certificate in Meat Processing (Animal Product Examination) (Level 4) [Ref: 2483]

Review category	C	See Key to Qualification Review Categories at the end of report

Transition

Qualification [Ref: 0785] contains expiring unit standards for which replacement unit standards have now been registered. For the purposes of this qualification, people who have gained credit for the replacement unit standards are exempt from the requirement to gain credit for the expiring unit standards.

Credit for	Exempt from
27751	13497, 13498, 13499, 24501, 24506
27752	13474
27753	13475, 13476, 13477, 13478, 13479, 13480, 13505, 24508
27754	13490, 13492, 13493, 13494, 13501, 13502, 13503, 13504, 24502, 24503, 24504, 24505, 24507

Qualification [Ref: 0969] contains standards that replace earlier standards. For the purposes of this qualification, people who have gained credit for the expiring standards are exempt from the requirement to gain credit for the replacement standards – see table below.

Credit for	Exempt from
17681, 19451	26290
17682, 19457	26291
17683, 19452	26292
17684, 19453	26293
17685, 19454	26294
17686, 19455	26295
17687, 19456	26296
17688, 19458	26297

National Certificate in Meat Processing (Compliance Checks) (Level 5) with strands in Edible Areas, and Inedible Areas [Ref: 1497]
replaced by
New Zealand Certificate in Meat Processing (Animal Product Examination) (Level 5) [Ref: 2484]

Review category	**C**	See Key to Qualification Review Categories at the end of report

National Certificate in Meat Processing (Halal) with strands in Halal Slaughter and Halal Audit [Ref: 1516]
replaced by
New Zealand Certificate in Meat Processing (Halal) (Level 3) [Ref: 2493]

Review category	**C**	See Key to Qualification Review Categories at the end of report

National Certificate in Meat Processing (Associated Processes) (Level 2) with strands in Offal Products, and Casings and Calibrations [Ref: 0689]
National Certificate in Meat Processing (Preparation of Livestock) (Level 2) [Ref: 0693]
National Certificate in Meat Processing (Introductory) (Level 1) [Ref: 0932]
National Certificate in Meat Processing (Smallgoods) (Level 2) [Ref: 0956]
National Certificate in Meat Processing (Boning) (Level 3) [Ref: 1698]
National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Trimming, Saw Operations, Quartering, Packaging and Dispatching [Ref: 1699]
National Certificate in Meat Processing (Smallgoods) (Level 3) [Ref: 1702]
replaced by
New Zealand Certificate in Meat Processing (Level 3) [Ref: 2495]

Review category	**C**	See Key to Qualification Review Categories at the end of report

National Certificate in Meat Processing (Grading) (Level 3) with strands in Beef, Pig Meat, Sheep and Lamb, and Venison [Ref: 0691]
National Certificate in Meat Processing (Slaughter and Dressing) (Level 2) with strands in Slaughter, Evisceration, and Opening and Clearing Skins [Ref: 0694]
National Certificate in Meat Processing (Meat Product Specifications) (Level 3) with strands in Sheep and Lamb Products, and Beef Products [Ref: 1250]
National Certificate in Meat Processing (Advanced Boning) (Level 4) [Ref: 1425]

National Certificate in meat Processing (Rendering) (Level 2) with strands in Low Temperature Rendering Process, and High Temperature Rendering Process, and with an optional strand in Blood Meal Processing [Ref: 1700]
National Certificate in Meat Processing (Rendering) (Level 4) with an optional strand in Blood Meal Production [Ref: 1701]
replaced by
New Zealand Certificate in Meat Processing (Level 4) with strands in Boning Operations, Grading, Meat Quality, Rendering, Dressing Carcasses and Optimising Meat Yields [Ref: 2496]

Review category	C	See Key to Qualification Review Categories at the end of report

National Certificate in Meat Processing (Level 4) with strands in Supervisory Management, and Risk Management [Ref: 0692]

Review category	D	See Key to Qualification Review Categories at the end of report

Transition

Unit standard 16615 in qualification [Ref: 0692] expired on 31 December 2014 and is no longer available as an elective choice in the Supervisory Management strand. For the purposes of this qualification, candidates must have completed and reported assessment against this unit standard by 31 December 2014.

Qualification [Ref: 0692] contains expiring unit standards for which replacement unit standards have now been registered. For the purposes of this qualification, people who have gained credit for the replacement unit standards are exempt from the requirement to gain credit for the expiring unit standards.

Credit for	Exempt from
26551, 26552	6400, 6401, 6402
26551	6402
26552	6401
26291	17682

National Certificate in Meat Processing (Wool Estimation) [Ref: 0696]

Review category	D	See Key to Qualification Review Categories at the end of report

General Transition

Last date for entry into the replaced National Certificates is 31 December 2016.

Last date for award of the replaced National Certificates is 31 December 2018.

It is recommended that candidates currently enrolled in the replaced National Certificates who will be unable to complete the qualifications by the 31 December 2018 transfer to the New Zealand Certificates listed above.

It is the intention of Primary ITO that no existing trainee should be disadvantaged by these transition arrangements. Any person who considers they have been disadvantaged may appeal to the Primary ITO, below.

Primary Industry Training Organisation
PO Box 10383
The Terrace
Wellington 6143

Telephone	04 801 9616
Email	standards@primaryito.ac.nz
Website	www.primaryito.ac.nz

Key to Qualification Review Categories

Category A The qualification is published as a new version with the same NQF ID	Changes are made to SSB name, contact details or purpose statement
	No change is made to title, rules or components of the qualification
	No transition arrangements are required
Category B The qualification is published as a new version with the same NQF ID	Changes are made to title, rules or components
	The new version of the qualification recognises a similar skill set to that recognised by the previous version
	The SSB is confident that people awarded the new or previous version are comparable in terms of competence
	Transition arrangements are required if candidates must gain additional/different credits for the new version
Category C A new (replacement) qualification is published with new NQF ID	Significant changes are made to the qualification in terms of components, structure, type or level
	The SSB views people with the replacement qualification as being significantly different in terms of competence from those with the replaced qualification
	Transition arrangements are required
	Transition may be limited to phase-out dates
Category D Qualification will expire. There is no replacement qualification	Qualification is no longer required by industry
	The qualification is designated as expiring and a last date for meeting the qualification requirements is set