Field   Manufacturing

Review of *Meat Processing* unit standards

Subfield	Domain	ID
Meat Processing	Meat Processing – Core Skills	2495, 2498, 2517, 4537, 20238, 28579, 28580

The Primary ITO has completed the review of the unit standards listed above.

Date new versions published   February 2017

Planned review date   December 2021

Summary

As a result of the Targeted Review of Qualifications process, Primary ITO has reviewed and developed a number of Meat Processing and Primary Products Food Processing unit standards to better reflect the requirements of the outcomes listed in the New Zealand Certificate in Food or Beverage Processing (Level 2) [Ref: 2735].

Key industry stakeholders had the opportunity to review these unit standards and offer feedback in October 2016. All feedback was actioned where appropriate.

Main changes

- Unit standard 28580 had been reviewed and marked as Category B.
- 6 current unit standards have been set to expire and have been replaced. These unit standards are marked as Category C.
- 14 new unit standards have been developed.

Category C unit standards will expire at the end of December 2021

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
Unit standard	2495, 2498, 2517	2	Unit standard	30036	2

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 Processing – Core Skills

ID	Title	Level	Credit	Review Category
2495	Identify bobby calf cuts	2	3	C
2498	Identify beef cuts	2	3	C
2517	Identify ovine meat cuts	2	3	C
4537	Identify venison cuts	2	3	C
20238	Identify pork meat cuts	2	3	C
30036	**Identify meat cuts in a meat processing operation**	**2**	**5**	**New**
28579	Demonstrate knowledge of viscera operations in a meat processing operation	2	5	C
30030	**Carry out viscera operations in a meat processing operation under close supervision**	**2**	**5**	**New**
28580	Demonstrate knowledge of livestock behaviour in the yards in a meat processing operation **Demonstrate understanding of livestock behaviour in the yards and when transporting in a meat processing operation**	2	5	B
30028	**Prepare cartons to pack meat in a meat processing operation under close supervision**	**2**	**2**	**New**
30029	**Weigh and dispatch product in a meat processing operation under close supervision**	**2**	**5**	**New**
30031	**Trim meat product in a meat processing operation under close supervision**	**2**	**5**	**New**
30032	**Use hand held cutting equipment to carry out range of meat processing activities under close supervision**	**2**	**5**	**New**
30033	**Carry out cool store or freezer related activities in a meat processing operation under close supervision**	**2**	**5**	**New**

ID	Title	Level	Credit	Review Category
30034	**Carry out stock handling activities in a meat processing operation under close supervision**	**2**	**8**	**New**
30035	**Clean the processing area during meat processing operations under close supervision**	**2**	**5**	**New**
30037	**Use small machinery to carry out a range of routine tasks under close supervision in meat processing operations**	**2**	**5**	**New**

Manufacturing > Primary Products Food Processing > Primary Products Food Processing – Core Skills

ID	Title	Level	Credit	Review Category
30038	**Demonstrate understanding of interpersonal skills needed in a primary products food processing operation**	**2**	**5**	**New**
30039	**Demonstrate understanding of hygiene and food safety requirements in a primary products food processing operation**	**2**	**5**	**New**
30041	**Demonstrate understanding of personal health and safety when working in a primary products food processing operation**	**2**	**2**	**New**

Manufacturing > Primary Products Food Processing > Primary Products Food Processing – Operational Skills

ID	Title	Level	Credit	Review Category
30040	**Demonstrate understanding of sharpening and maintaining hand knives in primary products food processing operation**	**2**	**3**	**New**