

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

Subfield	Domain	ID
Meat Processing	Meat Retail Butchery	16103-16106, 17234, 17235, 26264-26282.
Meat Processing	Meat Retailing	6991, 6993, 6995, 6996, 6997, 17236-17239, 26263.

Competenz has completed the Review of the unit standards listed above.

Date new versions published

March 2017

Planned review date

December 2021

Summary

The standards were reviewed as a result of the Targeted Review of Qualifications review of retail butchery qualifications and Competenz's ongoing unit standard review schedule. The review was carried out in consultation with the Retail Meat industry and identified several issues relating to the clarity of assessment requirements, alignment with changed legislation, and consistency of terms in line with the new qualifications. Some gaps in the coverage of required skills and knowledge were also identified and these were addressed. Several credit and level allocations were adjusted.

Some unit standard titles were amended to improve clarity and maintain consistency across the domains. Separate unit standards covering machine slicing, sawing, and mincing for each meat type were merged into generic units to cover these skills across all meat types. The amended and new unit standards were endorsed by industry and Competenz.

Main changes

- Changes were made to explanatory notes to reflect current legislation and standardise definitions and terminology.
- Outcomes and evidence requirements were amended to improve clarity of assessment requirements and maintain consistency.
- Some unit standard titles were amended to more accurately reflect their content.
- Some level and credit allocations were adjusted to align with complexity and time to learn, and revised unit standard content.
- Some recommended entry requirement standards were considered to be unnecessary or restrictive and these were removed.
- Several new unit standards were developed to meet identified gaps within the new qualification structure.
- Four mincing unit standards were replaced by one generic unit standard.
- Four machine slicing unit standards were replaced by one generic unit standard.
- Three sawing unit standards were replaced by one generic unit standard.
- Unit standard 26263 was replaced by a new unit due to significant changes to the skills content.
- All unit standards were moved from CMR 0094 to CMR 0013.

- Last dates for superseded versions of Category B unit standards was specified.

Category C and D unit standards will expire at the end of December 2020

The last date for assessment of superseded versions of Category B unit standards is December 2020

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	3	Standards	6993, 17235, 30050, 26268, 26273, 26278, 26279	4
Domain	Meat Retail Butchery	2	Standard	26282, 30047	3
Domain	Meat Retailing	2	Standards	17236, 17237, 30054	3
Standard	26267	3	Standard	30047	3
Standard	26272	3	Standard	30047	3
Standard	26277	3	Standard	30047	3
Standard	26281	2	Standard	30047	3

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 Competenz qualifications are impacted by the outcome of this Review and will expire on 31 December 2019. The standards that generated the status *Affected* are listed below.

Ref	Qualification Title	Classification or ID
0269	National Certificate in Meat Retailing (Carcass Processing)	17236, 17235
0270	National Certificate in Meat Retailing (Curing, Smoking and Smallgoods Manufacture)	6993, 6995, 17237, 17238, 17235, 26268, 26273, 26278, 26279, 26282
1582	National Certificate in Meat Retail Butchery (Cabinet and Shelf Ready)	17236, 17237, 17238, 17235, 26268, 26273, 26278, 26279, 26279
1583	National Certificate in Meat Retailing with strands in Consumer Ready, and Meat Packing	17236, 17237, 17235, 26268, 26273, 26278, 26279, 26279
1584	National Certificate in Meat Retail Butchery (Introductory)	17236

1585	National Certificate in Meat Retail Butchery (Advanced) (Level 4) with an optional strand in Curing, Smoking and Smallgoods Manufacture	17236, 17238, 17235, 6993, 6995, 26268, 26273, 26278, 26279, 26279
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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 Retail Butchery

ID	Title	Level	Credit	Review Category
16103	Process beef carcasses to produce meat cuts	4	25	B
16104	Cut and bone poultry carcasses to produce meat cuts Process poultry carcasses to produce meat cuts	4	5	B
16105	Process pork carcasses to produce meat cuts	4	14	B
16106	Process sheep carcasses to produce meat cuts	4	14	B
17234	Demonstrate knowledge of livestock development and slaughter	3	4	B
17235	Demonstrate knowledge of livestock anatomy, cuts, and meat yield Demonstrate knowledge of livestock anatomy and meat cuts	3 4	4 8	B
26264	Select, trim and manually slice sheep meat Produce sheep meat cuts by slicing manually	4	4	B
26265	Select and slice sheep meat by machine	3	4	C
26270	Select and slice beef meat by machine	3	8	C
26275	Select and slice pork meat by machine	3	4	C
26280	Select and slice poultry meat by machine	3	3	C
30049	Select and slice meat by machine in a retail meat operation	3	8	
26266	Select and saw sheep meat cuts	3	4	C
26271	Select and saw beef meat cuts	3	6	C
26276	Select and saw pork meat cuts	3	4	C
30050	Select and saw meat in a retail meat operation	4	8	
26268	Prepare and roll sheep meat products for sale Produce rolled sheep meat products for sale	3 4	4	B
26269	Select, trim and manually slice beef meat cuts Produce beef meat cuts by slicing manually	4	9	B

ID	Title	Level	Credit	Review Category
26267	Select and mince sheep meat	3	4	C
26272	Select and mince beef meat	3	6	C
26277	Select and mince pork meat	3	4	C
26281	Select and mince poultry meat	2	2	C
30047	Select and mince meat in a retail meat operation	3	6	
26273	Prepare and roll beef meat products for sale Produce rolled beef meat products for sale	3 4	4 6	B
26274	Select, trim and manually slice pork meat cuts Produce pork meat cuts by slicing manually	4	5	B
26278	Prepare and roll pork meat products for sale Produce rolled pork meat products for sale	3 4	4 5	B
26279	Select, trim and manually slice poultry meat cuts Produce poultry meat cuts by slicing manually	3 4	2 4	B
26282	Prepare and roll poultry meat products for sale Produce rolled poultry meat products for sale	2 3	2 2	B
30044	Select, use and maintain hand knives used in the retail meat industry	3	6	New
30045	Work within a team to produce a priority cutting list for a retail meat operation	3	5	New
30046	Apply food safety, contamination, and control procedures in a retail meat operation	3	10	New
30048	Demonstrate knowledge of waste reduction practices in a retail meat operation	3	6	New
30051	Demonstrate and apply knowledge of merchandising and display of meat product in a retail meat operation	4	10	New
30052	Measure, calculate, and weigh for the retail meat trade	3	4	New
30053	Calculate yield, profit, and selling prices of meat and meat products from a carcass in a retail meat operation	4	6	New

Manufacturing > Meat Processing > Meat Retailing

ID	Title	Level	Credit	Review Category
6991	Assess quality and determine use of carcass meat and primal cuts	4	22	D
6993	Cure and smoke meat for sale	3 4	23	B
6995	Produce meat-based smallgoods for meat retailing Produce hand crafted meat-based sausages for sale	3	23 15	B
6996	Produce value-added meat-based products for display and sale	4	20	B
6997	Produce trays of wrapped and labelled meat suitable for display Produce trays of wrapped and labelled meat suitable for display and sale	3	16	B

ID	Title	Level	Credit	Review Category
17236	Demonstrate knowledge of refrigeration for meat retailing Demonstrate knowledge of storage and refrigeration of meat in the retail meat industry	2 3	2 4	B
17237	Describe the purpose and methods for adding value to meat for retail sale Describe the purpose and methods for adding value to meat products for retail sale	2 3	3 4	B
17238	Describe the nutritional values, cooking and serving suggestions for meat products Demonstrate knowledge of nutritional values and cooking methods for meat products	3	3 4	B
17239	Explain the purpose and application of legislation governing the retail meat trade Explain the purpose and application of legislation governing the retail meat industry	3	4	B
26263 30054	Demonstrate knowledge of meat cuts and stock control Demonstrate and apply knowledge of meat cuts and stock control in a retail meat operation	1 3	4 4	C