

## Change report for the review of Meat Processing New Zealand Qualifications

### Reviewed qualifications

[Ref]	Qualification title	Level	Credits
2495-1	New Zealand Certificate in Meat Processing (Level 3).	3	40
2496-2	New Zealand Certificate in Meat Processing (Level 4) with strands in Boning Operations, Grading, Meat Quality, Rendering, Slaughter Floor Operations, Dressing Operations, and Optimising Meat Yields.	4	50-80

### Review information

Review completed by	Primary Industry Training Organisation
Reason for the review	Request of industry
Date replacement qualifications listed	February 2019
Next qualification review date	March 2024

### Summary of review and consultation process

The review of the meat processing qualifications occurred in 2018. It encompassed consultation with industry stakeholders to ensure the qualifications meet current and future needs. The review recommended that minor updating was needed to provide more flexibility in meeting requirements within the meat processing sector.

### Main changes resulting from the review

#### **New Zealand Certificate in Meat Processing (Level 3) [Ref: 2495]**

- Strategic purpose statement and graduate profile outcomes strengthened to emphasise working in teams and communicating effectively.
- Title updated to better reflect the current and future needs of the sector.

#### **New Zealand Certificate in Meat Processing (Level 4) with strands in Boning Operations, Grading, Meat Quality, Rendering, Slaughter Floor Operations, Dressing Operations, Optimising Meat Yields, and Meat Product Manufacturing [Ref: 2496]**

- Rendering as a specialist role is declining so was removed as a strand.
- Meat Quality strand renamed to 'Meat Quality Assurance' to better reflect the current and growing need of technical knowledge and skills.
- Meat Product Manufacturing added a strand as a result of growing specialist roles in the production of manufactured foods (e.g. Speciality foods and value add products).
- Qualification credit value decreased from 80 to 75 as a consequence of technology impacting

on the industry.

### Review outcome

[Ref:]	Qualification title	Outcome category	Replacement qualification (if applicable)
2495-2	New Zealand Certificate in Meat and Meat Product Manufacturing (Level 3).	B	
2496-3	New Zealand Certificate in Meat and Meat Product Manufacturing (Level 4) with strands in Boning Operations, Grading, Meat Quality Assurance, Slaughter Floor Operations, Dressing Operations, Optimising Meat Yields and Meat Product Manufacturing.	B	

### Qualification Review outcome categories

Outcome	Result	Category
No changes are identified to the qualification	Qualification version number and NZQF ID remain the same. New review date is required.	A
Minor changes are identified to the qualification	New version of qualification is required (NZQF ID remains the same). New review date is required.	B
Significant changes are required to the qualification	New replacement qualification is required with a new NZQF ID. The existing qualification will expire.	C
The qualification is no longer required by industry	The qualification will expire with no replacement.	D

### Transition information

[Ref:]	Qualification title	Last date of assessment
2495-1	New Zealand Certificate in Meat Processing (Level 3)	31/12/2022
2496-2	New Zealand Certificate in Meat and Meat Product Manufacturing (Level 4) with strands in Boning Operations, Grading, Meat Quality, Rendering, Slaughter Floor Operations, Dressing Operations, and Optimising Meat Yields	31/12/2021