

Field Manufacturing**Review of *Meat Processing* and *Primary Products Food Processing* unit standards**

Subfield	Domain	ID
Meat Processing	Boning Operations	24601, 24602, 28229-28232, 28235, 28236
	Meat Industry - Rendering	3110, 27261-27263, 27265-27269
	Meat Quality	3097, 16471, 26290-26297, 28243-28246, 28253, 28255-28260
	Pre and Post Slaughter and Dressing	20981, 25837, 28176, 28177, 28184, 28185, 28187
Primary Products Food Processing	Primary Products Food Processing - Core Skills	28625, 28631, 28645, 28652, 28653

The Primary Industry Training Organisation has completed the review of the unit standards listed above.

Date new versions published

October 2019

Planned review date

December 2024

Summary

These unit standards were reviewed during December 2018 and April 2019 through face-to-face meetings, skype, and through an External Working Group (EWG) which comprised representatives from the Meat Processing Association and the Petfood Association.

The EWG then consulted within their own organisations as well as their wider industry networks. The EWG discussed and agreed to incorporating recommended changes.

The reviewed unit standards were then sent out to Consent to Assess holders in July 2019 for feedback. Changes were incorporated where appropriate in consultation with the EWG.

Main changes

- 50 unit standards were reviewed.
- Unit standards were updated to reflect current industry practices.
- Some titles were amended to more closely reflect the content.
- 24 unit standards were expired and will not be replaced as they are no longer required.
- Unit 28236 was reclassified from the *Boning* domain to the *Pre and Post Slaughter* domain as this better reflects the purpose of the standard.

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

The last date for assessment of superseded versions of Category B unit standards is December 2021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
Domain	Boning Operations	4-6	Standard	28236	4

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 > Boning Operations

ID	Title	Level	Credit	Review Category
24601	Demonstrate knowledge of hot, warm, and cold boning techniques and yields Describe hot, warm, and cold boning techniques, carcass yields and post boning packaging and presentation	4	5	B
24602	Demonstrate knowledge of carcass classification, cuts to specifications, and carcass yield	4	10	B
28229	Break and bone carcasses of large animals in a meat processing operation	4	30	B
28230	Break and bone carcasses of small animals in a meat processing operation	4	30	B
28231	Optimise meat yield when breaking and boning carcasses to produce cuts to specification Break and bone export carcasses to optimise meat yield and produce specialised cuts	4	20	B
28232	Demonstrate knowledge of anatomical terms, specifications, and product descriptions for meat cuts	4	10	B
28235	Operate a robotic breaking and boning process in a meat processing operation	4	20	B

Manufacturing > Meat Processing > Meat Industry - Rendering

ID	Title	Level	Credit	Review Category
3110	Operate blood-drying equipment during rendering in a meat processing operation	4	5	D
27261	Demonstrate knowledge of the receipt of raw materials for rendering in a meat processing operation	4	5	D
27262	Demonstrate knowledge of estimating yields during rendering in a meat processing operation	4	10	D
27263	Demonstrate knowledge of the production of blood meal during rendering in a meat processing operation	4	10	D
27265	Demonstrate knowledge of hygienic rendering in a meat processing operation	4	5	D
27266	Demonstrate knowledge of the production of meat and bone meal during rendering operations	4	10	D
27267	Demonstrate knowledge of the production of tallow during rendering in a meat processing operation	4	10	D
27268	Demonstrate knowledge of the process of cooking raw materials during rendering operations	4	5	D
27269	Demonstrate knowledge of the process of separation and milling during rendering operations	4	5	D

Manufacturing > Meat Processing > Meat Quality

ID	Title	Level	Credit	Review Category
3097	Demonstrate knowledge of the key points in producing tender meat	4	10	D
16471	Demonstrate knowledge of meat grading classifications and principles of grading technology	4	20	B
26290	Demonstrate knowledge of Meat Industry Agreed Standard 2 - Design and Construction	4	10	D
26291	Demonstrate knowledge of Meat Industry Standard 8 - Quality Assurance	4	10	D
26292	Demonstrate knowledge of Meat Industry Standard 3 - Hygiene and Sanitation	4	10	D
26293	Demonstrate knowledge of Meat Industry Standard 4 - Procurement of Animals for food	4	10	D
26294	Demonstrate knowledge of Meat Industry Standard 5 - Slaughter and Dressing	4	10	D
26295	Demonstrate knowledge of Meat Industry Standard 6 - Processing of Edible Product	4	10	D
26296	Demonstrate knowledge of Meat Industry Standard 7 - Byproducts	4	10	D
26297	Demonstrate knowledge of Meat Industry Standard 9 - Storage and Transport	4	10	D
28243	Classify and grade beef carcasses	4	20	B
28244	Classify and grade ovine carcasses	4	20	B
28245	Classify and grade venison carcasses	4	20	B
28246	Classify and grade pig carcasses	4	20	B
28253	Demonstrate knowledge of compliance specifications for meat products	4	10	D
28255	Verify collection of water samples in a meat processing operation	4	5	D
28256	Carry out statistical process control system checks in a meat processing operation	4	10	D
28257	Control detained product in a meat processing operation Apply control boning parameters to detained product in a meat processing operation	4	5	B
28258	Gather and test meat product samples on-site in a meat processing operation	4	5	D
28259	Despatch animal product samples for verification in a meat processing operation	4	5	D
28260	Control official security devices in a meat processing operation	4	5	D

Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing

ID	Title	Level	Credit	Review Category
20981	Remove viscera by-products from carcasses in a meat processing operation Operate equipment to remove viscera by-products from carcasses in a meat processing operation	4	10	B
25837	Operate flaying equipment in a meat processing operation	4	5	B
28176	Open and clear skins in a meat processing operation	4	20	B
28177	Open and clear hides in a meat processing operation	4	20	B

ID	Title	Level	Credit	Review Category
28184	Prepare animal heads for further processing in a meat processing operation	4	10	B
28185	Wash and scrape pig carcasses in a meat processing operation	4	20	B
28187	Remove hides mechanically in a meat processing operation	4	10	B

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

ID	Title	Level	Credit	Review Category
28625	Monitor sustainable environmental practices in a primary products food processing operation	4	5	B
28631	Implement food safety requirements in a primary products food processing operation	4	5	B
28645	Monitor the implementation of health and safety practices in a primary products food processing operation Implement and monitor health and safety and emergency procedures in a primary products food processing operation	4	5	B
28652	Implement work priorities in a primary products food processing operation Demonstrate knowledge of and implement workplace planning in a primary products food processing operation	4	10	B
28653	Analyse and convey workplace information in a primary products food processing operation Collect and convey workplace information in a primary products food processing operation	4	5	B

Manufacturing > Meat Processing > Boning Operations

Manufacturing > Meat Processing > **Pre and Post Slaughter and Dressing**

ID	Title	Level	Credit	Review Category
28236	Operate automated pre-boning equipment in a meat processing operation	4	20	B