

Field **Agriculture, Forestry and Fisheries, and Manufacturing**

Review of *Primary Sector, Meat Processing, and Primary Products Food Processing* unit standards

Subfield	Domain	ID
Primary Sector	Primary Sector Core Skills	28619, 29090, 29155
Meat Processing	Boning Operations	20226, 21159, 25028, 28234, 28237
	Meat Industry - Rendering	3108, 3109, 3111, 28174, 28175
	Meat Manufacturing	3116, 3117, 18522, 18527, 18531, 18812, 19342, 19343, 20639, 28238-28242, 28250-28252
	Meat Quality	20232
	Pre and Post Slaughter and Dressing	16496, 20641, 20642, 20644, 21161, 21325, 23352-23354, 25840, 25841, 27003, 28178, 28179, 28182, 28183, 28248, 28249
Primary Products Food Processing	Primary Products Food Processing - Core Skills	28623, 28624, 28630, 28634, 29089
	Primary Products Food Processing - Operational Skills	28262, 28267, 28665-28669, 29091, 29145, 29148, 29149, 29151, 29152

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 New Zealand Petfood Manufacturers Association Inc.

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

Revised 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

- A total of 68 unit standards were reviewed across eight domains.
- Unit standards were updated to reflect current industry practices.
- Titles of some unit standards were amended to more closely reflect the content.
- 13 unit standards were designated expiring and will not be replaced as they are no longer required.
- The credits for units 19342, 28239, 28250, 28251, 28234, and 28262 were changed to more accurately reflect the time taken to learn, practice, and be assessed for the skills specified in the unit standards, and to reflect changes to content.

- Three unit standards were replaced by four new standards.
- Unit standards 20644, 21325, 28237, 28624, 29089, 29145, and 29150 were reclassified.

Category C and 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
Subfield	Meat Processing	3-6	Standards	20644, 21325, 28237	3
Subfield	Primary Products Food Processing	3-5	Standards	28624, 29089	3
Domain	Boning Operations	4-6	Standard	28237	3
Domain	Pre and Post Slaughter and Dressing	4-7	Standards	20644, 21325	3
Domain	Primary Products Food Processing - Core Skills	4-7	Standards	28624, 29089	3
Domain	Primary Products Food Processing - Operational Skills	3-7	Standards	29145, 29150	3
Standard	3108	4	Standard	31948	4
Standard	3109	4	Standard	31948	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

Agriculture, Forestry and Fisheries > Primary Sector > Primary Sector Core Skills

ID	Title	Level	Credit	Review Category
28619	Apply quality assurance practices to own work area in a primary industry operation Identify quality assurance requirements for own work and monitor own work quality in a primary industry operation	3	5	B
29090	Demonstrate knowledge of product safety practices and processes in a primary industry operation	3	5	B
29155	Set up data capture equipment for packaging in a primary industry operation	3	5	D

Manufacturing > Meat Processing > Boning Operations

ID	Title	Level	Credit	Review Category
20226	Operate a meat processing skinning machine	3	5	B
21159	Pre-trim carcasses in a meat processing operation	3	5	B
25028	Operate a mechanical saw for boning in a meat processing operation	4	10	B
28234	Trim meat products in a meat processing operation	3	5 10	B

Manufacturing > Meat Processing > Meat Industry - Rendering

ID	Title	Level	Credit	Review Category
3108	Operate a high-temperature rendering process	4	20	C
3109	Operate a low-temperature rendering process	4	20	C
31948	Operate and monitor rendering equipment and associated processes	4	20	
3111	Prepare and dispatch tallow and rendered meat products	3	5	D
28174	Operate a blow line in a meat processing operation	3	5	D
28175	Operate rendering equipment during rendering in a meat processing operation	4	5	D

Manufacturing > Meat Processing > Meat Manufacturing

ID	Title	Level	Credit	Review Category
3116	Produce roasted, steamed, and smoked meat products in a meat processing operation Prepare raw meat products and operate a meat preserving machine in a meat processing operation	3	10	B
3117	Produce cooked corned-beef products in a meat processing operation	3	5	D
18522	Prepare casings in a meat processing operation	3	5	B
18527	Prepare manufactured meat product formulations	3	5	B
18531	Sort meat for by-products in a meat processing operation Demonstrate knowledge of and apply processes to sort and classify meat for by-products in a meat processing operation	3	5	B
18812	Batch meat for by-products in a meat processing operation	3	5	B
19342	Ferment and mature manufactured meat products in a meat processing operation Demonstrate and apply knowledge of fermentation and maturation of manufactured meat products in meat processing	3	5 10	B
19343	Cure manufactured meat products in a meat processing operation Demonstrate knowledge of curing manufactured meat products in a meat processing operation	3	5	B
20639	Extract animal foetal blood in a meat processing operation	3	10	B
28238	Prepare and operate equipment for making by-products in a meat processing operation	3	5	B
28239	Demonstrate knowledge of a meat by-products manufacturing operation	3	5 10	B

ID	Title	Level	Credit	Review Category
28240	Make meat by-products Demonstrate and apply knowledge of meat by-product production	3	5	B
28241	Pull, strip, and pack runners in a meat processing operation	3	5	B
28242	Prepare meat by-products	3	10	C
31949	Prepare primary and secondary meat cuts for by-products manufacture	3	7	
31950	Prepare primary and secondary meat cuts for product manufacture	3	3	
31951	Prepare dry ingredients for meat product manufacture and prepare meat products for packaging	3	7	
28250	Produce freeze-dried meat products Demonstrate and apply knowledge of machines and processes used to produce freeze-dried meat products	3	10 5	B
28251	Produce cooked meat products in a meat processing operation	3	10 5	B
28252	Produce meat extracts in a meat processing operation Demonstrate and apply knowledge of meat extract production in a meat processing operation	3	10	B

Manufacturing > Meat Processing > Meat Quality

ID	Title	Level	Credit	Review Category
20232	Carry out fat testing on meat products	3	5	D

Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing

ID	Title	Level	Credit	Review Category
16496	Process non-conforming product in a meat processing operation Demonstrate and apply knowledge of non-conforming product and procedures for processing and removal	3	5	B
20641	Operate a suspended splitting saw in a meat processing operation	3	10	B
20642	Supply skids and gambrels for a meat processing operation Supply, inspect and maintain skids and gambrels in a meat processing operation	3	5	B
21161	Use retain rail equipment in a meat processing operation	3	5	B
23352	Demonstrate knowledge of the slaughtering of livestock in a meat processing operation Describe livestock slaughter in a meat processing operation	3	5	B
23353	Demonstrate knowledge of pre-slaughter stunning in a meat processing operation Describe livestock pre-slaughter stunning in a meat processing operation	3	5	B

ID	Title	Level	Credit	Review Category
23354	Demonstrate knowledge of livestock behaviour prior to slaughter in the meat processing industry Describe livestock behaviour during unloading, moving and penning prior to slaughter in the meat processing industry	3	10	B
25840	Identify individual animals during the slaughter process using electronic systems in a meat processing operation Demonstrate and apply knowledge of electronic identification for individual animals during the slaughter process	3	5	B
25841	Demonstrate knowledge of livestock emergency slaughter in a meat processing operation	3	5	B
27003	Shackle stock in a meat processing operation	3	5	B
28178	Stun stock in a meat processing operation	3	5	B
28179	Stick stock in a meat processing operation	3	5	B
28182	Recover viscera by-products in a meat processing operation	4	10	B
28183	Remove non-viscera by-products from carcasses in a meat processing operation	3	5	B
28248	Handle stock in the yards in a meat processing operation	3	5	B
28249	Receive and inspect stock in the yards in a meat processing operation Demonstrate and apply knowledge of receiving and inspecting stock in the yards in a meat processing operation	4	15	B

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

ID	Title	Level	Credit	Review Category
28623	Compare product compliance to written specifications in a primary products food processing operation	3	3	D
28630	Apply hygiene and food safety requirements to own work area in a primary products food processing operation Apply hygiene and food safety procedures to own work area in a primary products food processing operation	3	5	B
28634	Clean and sanitise work areas, machinery and equipment in a primary products food processing operation	3	2	B

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

ID	Title	Level	Credit	Review Category
28262	Use and maintain hand knives in a primary products food processing operation	3	3 5	B

ID	Title	Level	Credit	Review Category
28267	Sharpen hand knives in a primary products food processing operation Sharpen a hand knife in a primary products food processing operation	3	2	B
28665	Apply laboratory fundamentals in a primary products food processing operation	3	10	D
28666	Apply microbiological fundamentals used in a laboratory in a primary products food processing operation	3	5	D
28667	Apply chemistry fundamentals used in a laboratory in a primary products food processing operation	3	5	D
28668	Operate rapid analytical laboratory instruments in a primary products food processing operation	3	5	D
28669	Use handheld laboratory instruments in a primary products food processing operation	3	5	D
29091	Smoke food products in a primary products food processing operation	3	5	D
29148	Pack products in a primary products food processing operation Handle incoming products and check, weigh and pack products in a primary products food processing operation	3	10	B
29149	Prepare containers to pack products in a primary products food processing operation	3	5	B
29151	Weigh products and label containers in a primary products food processing operation	3	5	B
29152	Operate packaging machines in a primary products food processing operation Prepare, operate and maintain packaging machines in a primary products food processing operation	3	10	B

Manufacturing > Meat Processing

Manufacturing > **Primary Products Food Processing**

ID	Domain	Title	Level	Credit	Review Category
21325	Pre and Post Slaughter and Dressing Primary Products Food Processing - Operational Skills	Prepare stock for slaughter in a meat processing operation Prepare stock for slaughter in a primary products food processing operation	3	5	B
28237	Boning Operations Primary Products Food Processing - Operational Skills	Operate a bandsaw in a meat processing operation Operate a bandsaw in a primary products food processing operation	3	10	B

Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing
Agriculture, Forestry and Fisheries > Primary Sector > Primary Sector Core Skills

ID	Title	Level	Credit	Review Category
20644	Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry Demonstrate knowledge of the Animal Welfare Act in a primary industry operation	3	5	B

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

Agriculture, Forestry and Fisheries > Primary Sector > Primary Sector Core Skills

ID	Title	Level	Credit	Review Category
28624	Apply sustainable environmental practices in a primary products food processing operation Demonstrate and apply knowledge of sustainable environmental practices in a primary industry operation	3	2	B
29089	Apply product safety practices to own work area in a primary products food processing operation Apply product safety practices to own work area in a primary industry operation	3	5	B

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

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

ID	Title	Level	Credit	Review Category
29145	Work in a freezer in a primary products food processing operation Work in a freezer storage area in a primary industry operation	3	10	B
29150	Dispatch products in a primary products food processing operation Dispatch products in a primary industry operation	3	5	B