

Field: Manufacturing

Change report for the review of Meat Processing (Halal) New Zealand Qualification

Reviewed qualification

[Ref]	Version	Qualification title	Level	Credits
2493	1	New Zealand Certificate in Meat Processing (Halal) (Level 3)	3	40

Review information

Qualification Developer	Primary ITO
Reason for the review	Scheduled review
Review date	May 2020
Outcome date	November 2020
Next review date	November 2025

Summary of review and consultation process

The External Working Group (EWG) comprising key meat processing and meat product manufacturing industry personnel met in May 2020 to ensure that the reviewed qualification met the current and future needs of the meat processing and meat product manufacturing industry.

EWG members contributed their expertise to qualification updates and liaised with their networks on qualification changes over the duration of the review. Follow up discussions were carried out via Skype meeting and emails.

Agreement of qualification content was reached; stakeholder attestation was affirmed, and the final drafts were sent out via survey for wider stakeholder consultation in August 2020.

The recommendation of the external working group was that the current qualification needed to be updated with amendments to graduate profile outcomes to meet industry requirements.

Updated version of the qualification was endorsed through attestation sign-off for submission to NZQA.

Main changes resulting from the review

- Qualification template was updated.
- Title was amended to align with titles of other reviewed meat qualifications.
- Purpose statement was updated to reflect graduates' ability to work under limited supervision.
- Terminology regarding slaughtermen was reworded to reflect gender neutrality.
- Regulatory requirements were updated to reflect Halal requirements.
- Programme development information included to reflect Islamic Law (*Shariah*) requirements.
- Wording was updated to reflect that which is used by Ministry of Primary Industries and is included in General Export Requirements for Halal Animal Material and Halal Animal Products for consistency.
- Outcomes 1 and 2 were amended to reflect other meat processing and meat product manufacturing

qualifications as these outcomes are generic.

- Outcome 3 was reworded to include production of meat products and all other food production, to meet *Shariah* requirements
- Outcome 4 was reworded to include meat product manufacturing to reflect Halal requirements with regard to meat products.
- Education pathway was updated to reflect the renamed qualifications.

Review outcome

Reference	Version	Reviewed qualification	Outcome category	New qualification details/version (if applicable)
2493	1	New Zealand Certificate in Meat Processing (Halal) (Level 3)	<i>B-New version of qualification</i>	New Zealand Certificate in Meat Processing and Meat Product Manufacturing (Halal) (Level 3) [Ref: 2493-2]

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

Reference	Version	Qualification title	Last date of entry*	Last date of assessment
2493	1	New Zealand Certificate in Meat Processing (Halal)	N/A	31 December 2022

*only required for outcome category C or D

Any additional information

It is the intention of Primary ITO that no existing trainee should be disadvantaged by these transition arrangements. Any person who considers they have been disadvantaged may appeal to:

Primary ITO

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Email: educationteam@primaryito.ac.nz