

Field Manufacturing

Review of *Food and Related Products Processing* unit standards

Subfield	Domain	ID
Food and Related Products Processing	Food and Related Product Production Line Operation	7675
	Food Production - Poultry Products	18820-18842, 18844-18855, 22866-22872

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

Date new versions published

February 2021

Planned review date

December 2025

Summary

The review was conducted in conjunction with the review of the qualifications for this sector, and the development of programmes leading to the:

- New Zealand Certificate in Food or Beverage Processing (Level 2) [Ref: 2735]
- New Zealand Certificate in Food or Beverage Processing (Level 3) [Ref: 2736].

A Technical Advisory Group, made up of key industry stakeholder representatives, was convened. This group met to consider, in consultation with the industry networks of members, the unit standard content and to ensure it is current and fit-for-purpose for industry.

All feedback received prior to and during the review process was incorporated and endorsed for registration by the Technical Advisory Group in November 2020.

Main changes

- 20 unit standards were set to expire without replacement as they are no longer required.
- One new unit standard was developed to meet food and related products processing industry sector need.
- Guidance information, purpose statements, ranges, outcomes, and performance criteria were updated to reflect current industry practices in the food and related products processing industry sector.
- Credits for unit standards 18828, 18830, 18851, and 22867 were amended to better reflect the time required for learning and assessment.
- The level of unit standard 18831 was lowered to better align with its content.
- Some titles were amended to better reflect outcomes.
- Last dates for assessment of superseded versions of older versions of some Category B standards were specified.

Category D unit standards will expire at the end of December 2022

The last date for assessment of superseded versions of Category B unit standards is December 2022

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 > Food and Related Products Processing > Food and Related Product Production Line Operation

ID	Title	Level	Credit	Review Category
7675	Maintain material supplies to food or related products production lines Maintain supplies to food or related products production lines	2	2	B

Manufacturing > Food and Related Products Processing > Food Production - Poultry Products

ID	Title	Level	Credit	Review Category
18820	Handle, maintain and use knives safely in the poultry processing industry Use and maintain knives for poultry processing	2	4	B
18821	Produce whole-bird poultry products	2	7	D
18822	Produce marinated poultry products using an injection marinating machine	3	4	B
18823	Produce marinated poultry products using a vacuum tumble marinating machine	3	10	D
18824	Produce marinated poultry products using a tumbler marinating machine	2	4	D
18825	Produce coated fresh poultry products	2	4	B
18826	Produce and pack stuffed poultry rolled roasts	2	2	D
18827	Produce stuffed poultry breasts	2	3	B
18828	Demonstrate knowledge of the production of secondary poultry products	2	2 5	B
18829	Check calibration of, and record calibration of scales in poultry manufacturing	2	1	B
18830	Package and label poultry products Package poultry products	2	2 3	B
18831	Demonstrate knowledge of the production of primary processed poultry	3 2	8	B
18832	Inspect KFC poultry portions on automated nine cut automatic saw machine production line	2	12	D
18833	Set up, adjust and operate an automatic poultry cutting machine	2	8	D
18834	Produce poultry portions using a hand operated saw	2	7	B
18835	Produce poultry thigh fillets using automated equipment	2	4	D
18836	Produce chicken nibbles	2	2	B
18837	Produce poultry breasts and/or tenderloin fillets Produce poultry breasts and tenderloin fillets	2	12	B
18838	Trim poultry fillets to specified size and weight	2	4	B
18839	Produce stir fry cut poultry pieces	2	2	D
18840	Operate a poultry carcass mincing machine	2	2	D
18841	Operate automated free-flow frozen poultry portion weighing and packaging equipment	2	10	D
18842	Hang live birds in shackles	2	6	B

ID	Title	Level	Credit	Review Category
18844	Inspect and eviscerate poultry carcasses Inspect and eviscerate poultry carcasses and harvest offal	2	4	B
18845	Hang and grade eviscerated poultry carcasses Hang and grade chilled, eviscerated poultry carcasses	2	4	B
18846	Carry out quality control checks for poultry processing	2	12	D
18847	Operate a system for cooling eviscerated poultry carcasses	3	12	B
18848	Set up, shut down and clean computerised labelling system for poultry products	2	4	D
18849	Pack poultry products in atmosphere-modified packs	2	1	D
18850	Take part in dixie wash processes	2	2	D
18851	Perform general support duties in a poultry processing production team	2	8 4	B
18852	Operate a poultry products spiral freezer for frozen poultry products production	3	2	B
18853	Operate a blast chiller and freezer for poultry products production	3	8	D
18854	Coordinate production and packaging to meet orders in a poultry processing production team	3	4	B
18855	Demonstrate knowledge of quality assurance in the poultry processing industry	3	6	D
22866	Produce poultry whole-leg manually using a boning knife Produce poultry whole-leg products manually using a boning knife	2	4	B
22867	Produce cut, tucked and trussed whole-bird poultry products Tuck and truss whole-bird poultry	2	5 7	B
22868	Set up, adjust and operate primary poultry processing production line in the eviscerate room	3	10	D
22869	Produce poultry nine cut portions using a hand operated saw	2	3	D
22870	Rehang poultry carcasses on an automatic poultry cutting machine	1	1	D
22871	Set up, adjust and operate primary poultry processing production line in the kill room Set up, adjust and operate primary poultry processing production line	3	10	B
22872	Stick live birds not stuck by the automated equipment	2	2	D
32342	Load and operate an automatic poultry production machine	2	8	New