

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

| Subfield | Domain | ID |
|----------------------------------|---|---------------------|
| Meat Processing | Pre and Post Slaughter and Dressing | 21623, 25927 |
| Primary Products Food Processing | Primary Products Food Processing - Operational Skills | 25924, 25926, 26025 |

The Primary ITO has completed the review of the unit standards listed above.

Date new versions published

March 2021

Planned review date

December 2025

Summary

As a result of the review of New Zealand Certificate in Meat Processing and Meat Product Manufacturing (Halal) (Level 3) [Ref: 2493], the Primary ITO reviewed Level 3 and Level 4 unit standards to better reflect the requirements of the updated qualification graduate outcomes.

Consultation was carried out in December 2020 where consent to assess holders had the opportunity to give comment on the email sent asking for feedback to amendments. There was no feedback received.

Main changes

- Titles of four unit standards were changed to meet specific industry requirements.
- Guidance information was updated where appropriate.
- Unit standard content was reviewed to better reflect current industry requirements.
- Reviewed unit standards were moved to the current template.

The last date for assessment of superseded versions of Category B unit standards is December 2023

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 > Pre and Post Slaughter and Dressing

| ID | Title | Level | Credit | Review Category |
|-----------|---|--------------|---------------|------------------------|
| 21623 | Demonstrate knowledge of Halal slaughter requirements in a meat processing operation Describe halal slaughter requirements in a meat processing operation | 3 | 5 | B |

| ID | Title | Level | Credit | Review Category |
|-------|---|-------|--------|-----------------|
| 25927 | Produce Halal meat in a meat processing operation Describe halal slaughter process and prepare, slaughter, and process an animal to meet halal requirements | 3 | 10 | B |

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

| ID | Title | Level | Credit | Review Category |
|-------|---|-------|--------|-----------------|
| 25924 | Demonstrate knowledge of audit requirements in the certification of Halal food and food products Describe audit requirements in the certification of halal food and food products | 4 | 5 | B |
| 25926 | Demonstrate knowledge of Shariah in the production and certification of Halal food and food products Describe Shariah in the production and certification of halal food and food products | 3 | 5 | B |
| 26025 | Audit the production of halal food and food products for certification | 4 | 10 | B |