

Field Manufacturing

Review of *Animal Product Examination* unit standards

Subfield	Domain	ID
Meat Processing	Animal Product Examination	27751, 27752, 27759, 28172, 30289, 30293, 30295, 30297-30310, 30312-30317.

Hanga-Aro-Rau (H-A-R) Manufacturing, Engineering and Logistics Workforce Development Council has completed the review of the unit standards listed above.

Date new versions published

December 2023

Planned review date

December 2028

Summary

H-A-R reviewed the meat processing unit standards listed above to ensure they continued to be fit-for-purpose for the animal product industry.

H-A-R carried out the review to better align these unit standards to the training requirements of the animal products industry and the graduate profile outcomes of the New Zealand Certificate qualifications/micro-credential/ NZQA registered training scheme, relating to animal product examination for meat processing. Providers with consent to assess together with industry and subject matter experts provided feedback and input into the review of these unit standards. All unit standards listed have been approved by the Ministry of Primary Industries (MPI) as meeting their requirements and that of New Zealand Food Safety (NZFS).

Main changes

- All reviewed unit standards were updated to match current legislation.
- Titles of unit standards 27751, 27752 were changed to replace 'understanding' (subjective) with 'demonstrate knowledge of' for clarity.
- Title of unit standard 27759 was changed to reflect what is required of post-mortem examination to meet the regulator requirements.
- Title of unit standard 30317 was changed to reflect the animal product notice wording for consistency. The guidance information was also updated to reflect the animal product notice wording.
- Unit standard 27752 now includes evidence requirement for working with live animals.
- Unit standard 30289 now includes evidence requirement for communicating animal examination findings to the processing plant.
- Ante-mortem unit standards 30297-30305 have reduced credit value due to recognition of prior learning from prerequisite species-specific post-mortem unit standards. Performance criteria 2.3 related to ear tags have been removed where applicable in the latest version.
- Post-mortem unit standards or similar skills and knowledge as approved by the Ministry of Primary Industries (MPI) are required to be achieved prior to ante-mortem unit standards. These are now set as prerequisites in line with MPI notices.

The last date for assessment of superseded versions of Category B unit standards is December 2026

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 > Animal Product Examination

ID	Title	Level	Credit	Review Category
27751	Demonstrate understanding of post-mortem examination of animal products used for human consumption Demonstrate knowledge of post-mortem examination of animal products used for human consumption	4	25	B
27752	Demonstrate understanding of ante-mortem examination of animal products used for human consumption Describe ante-mortem examination of animal products used for human consumption	4	30 10	B
27759	Monitor and verify animal product post-mortem examinations in a meat processing operation. Monitor, and identify non-compliances, with animal product post-mortem examination in a meat processing operation	5	20 12	B
28172	Complete post-mortem examination of animal products used for animal consumption	3	25	B
30289	Complete ante-mortem examination of animals used for animal consumption	3	10	B
30293	Demonstrate understanding of ante-mortem examination of animals used for animal consumption	3	10	B
30295	Demonstrate understanding of post-mortem examination of meat products used for animal consumption	3	20	B
30297	Complete ante-mortem examination of bobby calves used for human consumption	4	10 5	B
30298	Complete ante-mortem examination of bovines used for human consumption	4	10 5	B
30299	Complete ante-mortem examination of camelids used for human consumption	4	10 5	B
30300	Complete ante-mortem examination of deer used for human consumption	4	10 5	B
30301	Complete ante-mortem examination of emus or ostriches used for human consumption	4	10 5	B
30302	Complete ante-mortem examination of horses used for human consumption	4	10 5	B
30303	Complete ante-mortem examination of lambs used for human consumption	4	10 5	B
30304	Complete ante-mortem examination of pigs used for human consumption	4	10 5	B
30305	Complete ante-mortem examination of sheep or goats used for human consumption	4	10 5	B
30306	Complete post-mortem examination of bobby calves used for human consumption	4	16	B

ID	Title	Level	Credit	Review Category
30307	Complete post-mortem examination of bovines used for human consumption	4	16	B
30308	Complete post-mortem examination of camelids used for human consumption	4	16	B
30309	Complete post-mortem examination of deer used for human consumption	4	16	B
30310	Complete post-mortem examination of emus or ostriches used for human consumption	4	16	B
30312	Complete post-mortem examination of horses used for human consumption	4	16	B
30313	Complete post-mortem examination of lambs used for human consumption	4	16	B
30314	Complete post-mortem examination of pigs used for human consumption	4	16	B
30315	Complete post-mortem examination of sheep or goats used for human consumption	4	16	B
30316	Complete post-mortem examination of small mammals used for human consumption	4	16	B
30317	Complete post-mortem examination of wild game used for human consumption Complete post-mortem examination of hunted animals used for human consumption	4	16	B
33297	Describe, and comply with, hygiene requirements for a petfood processing operation	3	3	New