

Field Manufacturing

Registration of skill standards and review of unit standards for *Meat Processing*

Subfield	Domain	ID
Meat Processing	Boning Operations	24601, 24602, 25028, 28229, 28230, 28231, 28232, 28235
	Meat Industry - Rendering	31948
	Meat Quality	16471, 28243, 28244, 28245, 28246, 28254, 28257, 28261
	Pre and Post Slaughter Dressing	20981, 25837, 28176, 28177, 28182, 28184, 28185, 28187, 28236

Hanga-Aro-Rau Manufacturing Engineering and Logistics Workforce Development Council has completed the review of the unit standards listed above.

Date new versions published

August 2025

Planned review date

December 2030

Summary

Hanga-Aro-Rau reviewed the unit standards listed above during a combined review of the New Zealand Certificate in Meat Processing and Meat Product Manufacturing (Level 4) with strands in Boning Operations, Grading, Meat Quality Assurance, Slaughter Floor Operations, Dressing Operations, Optimising Meat Yields, and Meat Product Manufacturing [Ref:2496] with the intent of developing skill standards for the meat processing and meat product manufacturing sector.

Unit standards used in programmes that lead to this qualification were reviewed to ensure they are fit for purpose. The decision was made to develop skill standards to replace unit standards. The move to skill standards represents a significant change in assessment practice and this is recognised by the adjustment to the expiry date for the affected unit standards.

The review and skill standards development took place between July and December 2024. Input and feedback for the review and skill standards development was supplied by industry, providers and subject matter experts through online meetings and emails.

Main changes

- 26 unit standards were reviewed, and 17 unit standards were replaced by 16 skill standards.
- Nine unit standards expired without replacement as industry determined they were no longer needed.
- Two new skill standards were developed to meet industry requirements.
- Standard Setting Body details were updated to reflect the change to Hanga-Aro-Rau Workforce Development Council.

The last date for assessment for Category C and D unit standards are December 2027.

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
Standard	25028	4	Standard	40741	4
Standard	28229	4	Standard	40742	4
Standard	28230	4	Standard	40743	4
Standard	28232	4	Standard	40740	4
Standard	31948	4	Standard	40744	4
Standard	28261	4	Standard	40474	4
Standard	20981	4	Standard	40748	4
Standard	25837	4	Standard	40749	4
Standard	28176	4	Standard	40750	4
Standard	28177	4	Standard	40751	4
Standard	28182	4	Standard	40752	4
Standard	28184	4	Standard	40753	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

Manufacturing > Meat Processing > Boning Operations

ID	Title	Level	Credit	Review Category
24601	Describe hot, warm, and cold boning techniques, carcass yields and post boning packaging and presentation	4	5	C
28231	Break and bone export carcasses to optimise meat yield and produce specialised cuts	4	20	C
40738	Apply a boning technique to optimise meat yield and produce specialised meat cuts	4	25	
24602	Demonstrate knowledge of carcass classification, cuts to specifications, and carcass yield	4	10	C
40739	Define carcass classification, muscle classification, and carcass yield	4	10	
25028	Operate a mechanical saw for boning in a meat processing operation	4	10	C
40741	Operate and maintain functionality of a mechanical saw for boning in a meat processing operation	4	10	
28229	Break and bone carcasses of large animals in a meat processing operation	4	30	C
40742	Break and bone carcasses of large animals safely in a meat processing operation	4	30	
28230	Break and bone carcasses of small animals in a meat processing operation	4	30	C
40743	Break and bone carcasses of small animals safely in a meat processing operation	4	30	

ID	Title	Level	Credit	Review Category
28232	Demonstrate knowledge of anatomical terms, specifications, and product descriptions for meat cuts	4	10	C
40740	Define anatomical terms, specifications, and product descriptions in relation to meat cuts	4	10	
28235	Operate a robotic breaking and boning process in a meat processing operation	4	20	D

Manufacturing > Meat Processing > Meat Industry - Rendering

ID	Title	Level	Credit	Review Category
31948	Operate and monitor rendering equipment and associated processes	4	20	C
40744	Operate rendering equipment and associated processes	4	20	

Manufacturing > Meat Processing > Meat Quality

ID	Title	Level	Credit	Review Category
16471	Demonstrate knowledge of meat grading classifications and principles of grading technology	4	20	D
28243	Classify and grade beef carcasses	4	20	D
28244	Classify and grade ovine carcasses	4	20	D
28245	Classify and grade venison carcasses	4	20	D
28246	Classify and grade pig carcasses	4	20	D
28254	Audit meat processing systems for compliance with Meat Industry Codes of Practice	5	20	D
28257	Apply control boning parameters to detained product in a meat processing operation	4	5	C
40746	Apply control boning procedures to retained product in a meat processing operation	4	5	
28261	Apply sampling techniques in a meat processing operation	4	5	C
40747	Collect and process samples in a meat processing operation	4	5	
40745	Outline factors impacting meat eating quality and the principles of quality measurement	4	10	NEW
40755	Assess and grade carcasses	4	10	NEW

Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing

ID	Title	Level	Credit	Review Category
20981	Operate equipment to remove viscera by-products from carcasses in a meat processing operation	4	10	C
40748	Operate evisceration equipment to remove viscera by-products from a carcass in a meat processing operation	4	10	
25837	Operate flaying equipment in a meat processing operation	4	5	C
40749	Use flaying equipment in a meat processing operation	4	5	
28176	Open and clear skins in a meat processing operation	4	20	C
40750	Open and clear skins safely in a meat processing operation	4	20	

ID	Title	Level	Credit	Review Category
28177 40751	Open and clear hides in a meat processing operation Open and clear hides safely in a meat processing operation	4 4	20 20	C
28182 40752	Recover viscera by-products in a meat processing operation Recover and present viscera by-products pre-inspection in a meat processing operation	4 4	10 10	C
28184 40753	Prepare animal heads for further processing in a meat processing operation Prepare and process animal heads in a meat processing operation	4 4	10 10	C
28185	Wash and scrape pig carcasses in a meat processing operation	4	20	D
28187 40754	Remove hides mechanically in a meat processing operation Remove hides or skins mechanically in a meat processing operation	4 4	10 10	C
28236	Operate automated pre-boning equipment in a meat processing operation	4	20	D