

Field Manufacturing

Review of *Meat Processing* unit standards

Subfield	Domain	ID
Meat Processing	Meat Retail Butchery	17234-17235, 26264, 26268-26269, 26273-26274, 26278-26279, 26282, 30044-30053
	Meat Retailing	6990, 6993, 6995-6997, 17236-17239, 30054

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

Date new versions published

February 2025

Planned review date

December 2029

Summary

The butchery unit standards listed above were reviewed to ensure they continued to be fit-for-purpose for the butchery industry and to better align these unit standards to the training requirements relating to butchery and Halal butchers. During the review it was noted not all the credit values were representative of the notional hours required to achieve the unit standard. Credit values in these cases were amended to accurately reflect the notional hours required. The review was carried out through regular online meetings with industry, providers, and subject matter experts providing the feedback and input. All changes were circulated to a wider stakeholder group for feedback and input into the proposed changes.

Main changes

- Unit standards designated Cat B were updated and streamlined to better reflect current industry requirements and practices.
- Guidance information was updated.

Meat Retail Butchery:

- Unit standard 17235 had its credit value increased and range statements expanded for halal butchers.
- Unit standards 26264, 26269 and 26274, had their credit values increased.
- Outcome 1 of unit standard 30046 was moved to new unit standard 33405, and credit value of 30046 was reduced from 10 to 8 credits.
- 30048 had its level increased from level 3 to level 4.
- Unit standards 33394, 33395, 33398, 33399, 33400, 33401, 33402, 33405, 33406, 33408 were developed for practical applications, halal butchery, and customer service specific to butchery.

Meat Retailing:

- Unit standards 33464 and 33465 were developed to recognise essential skills on managing staff, production of meat products, and profitability of a meat operation, required at Level 5.
- Unit standards 33397, 33404 and 33407 were developed for practical applications, halal butchery, management, and customer service specific to butchery.

The last date for assessment of superseded versions of Category B unit standards is December 2027

The last date for assessment of expired Category C and D unit standards is 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	6995	3	Standard	6995	4
Standard	17236	3	Standard	17236	4
Standard	17239	3	Standard	33392 and 33393	3, 4
Standard	26268, 26273, 26278 and 26282	3, 4	Standard	33408	4
Standard	30051	4	Standard	33401 and 33402	4
Standard	30052	3	Standard	33394	3

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 > Meat Retail Butchery

ID	Title	Level	Credit	Review Category
17234	Demonstrate knowledge of livestock development and slaughter	3	4	B
17235	Demonstrate knowledge of livestock anatomy and meat cuts	4	8 10	B
26264	Produce sheep meat cuts by slicing manually	4	4 8	B
26268	Produce rolled sheep meat products for sale	4	4	C
26273	Produce rolled beef meat products for sale	4	6	C
26278	Produce rolled pork meat products for sale	4	5	C
26282	Produce rolled poultry meat products for sale	3	2	C
33408	Produce rolled meat products for sale	4	12	New
26269	Produce beef meat cuts by slicing manually	4	9 16	B
26274	Produce pork meat cuts by slicing manually	4	5 8	B
26279	Produce poultry meat cuts by slicing manually Produce boneless poultry meat cuts by slicing manually	4	4	B
30044	Select, use and maintain hand knives used in the retail meat industry Select, use and maintain hand knives used in the retail or wholesale meat industry	3	6	B
30045	Work within a team to produce a priority cutting list for a retail meat operation Work within a team to achieve production goals for a retail or wholesale meat operation	3	5	B

ID	Title	Level	Credit	Review Category
30046	Apply food safety, contamination, and control procedures in a retail meat operation Apply food safety, contamination, and control procedures in a retail or wholesale meat operation	3	10 8	B
30047	Select and mince meat in a retail meat operation Select and mince meat in a retail or wholesale meat operation	3	6	B
30048	Demonstrate knowledge of waste reduction practices in a retail meat operation Explain waste reduction practices in a retail or wholesale meat operation	3 4	6	B
30049	Select and slice meat by machine in a retail meat operation Select and slice meat by machine in a retail or wholesale meat operation	3	8	B
30050	Select and saw meat in a retail meat operation Select and saw meat using a bandsaw in a retail or wholesale meat operation	4	8	B
30051	Demonstrate and apply knowledge of merchandising and display of meat product in a retail meat operation	4	10	C
33401	Demonstrate knowledge of and manage the display of meat products in a retail meat operation	4	7	New
33402	Demonstrate knowledge of meat display equipment suitable for a retail meat operation	4	3	New
30052	Measure, calculate, and weigh for the retail meat trade	3	4	C
33394	Measure, weigh and carry out basic calculations for retail or wholesale meat trade	3	6	New
30053	Calculate yield, profit, and selling prices of meat and meat products from a carcass in a retail meat	4	6	D
33395	Calculate selling price and profitability of meat and meat products for retail or wholesale meat trade	4	6	New
33398	Produce goat meat cuts by slicing manually	4	8	New
33399	Process goat carcasses to produce meat cuts	4	14	New
33400	Take corrective actions according to a food control plan in a retail or wholesale meat operation	4	4	New
33405	Describe the requirements of a food control plan as applicable to a retail or wholesale meat operation.	3	4	New
33406	Demonstrate knowledge of health and safety requirements in a retail or wholesale butchery	3	10	New

Manufacturing > Meat Processing > Meat Retailing

ID	Title	Level	Credit	Review Category
6990	Forecast requirements and order product for meat retailing	5	16 18	B
6993	Cure and smoke meat for sale	4	23	B
6995	Produce hand crafted meat-based sausages for sale Prepare and produce hand crafted meat-based sausages for sale	3 4	18 20	B
6996	Produce value-added meat-based products for display and sale	4	20	B
6997	Produce trays of wrapped and labelled meat suitable for display and sale	3	16	B

ID	Title	Level	Credit	Review Category
17236	Demonstrate knowledge of storage and refrigeration of meat in the retail meat industry	3 4	4 6	B
17237	Describe the purpose of and methods for adding value to meat products for retail sale	3	4	B
17238	Demonstrate knowledge of nutritional values and cooking methods for meat products	3	4	B
17239	Explain the purpose and application of legislation governing the retail meat industry	3	4	C
33392	Describe the need and application of the introductory legislation governing in the retail or wholesale meat industry	3	5	New
33393	Explain the need for and the application of the legislation governing in the retail or wholesale meat industry	4	3	New
30054	Demonstrate and apply knowledge of meat cuts and stock control in a retail meat operation Demonstrate knowledge of meat cuts and stock control in a retail or wholesale meat operation	3	4	B
33396	Calculate the yield and profit of meat cuts from a given carcass	5	12	New
33397	Monitor refrigeration and meat product storage in the retail or wholesale meat industry	3	4	New
33403	Explain managing and leading staff to meet objectives in a retail or wholesale meat operation	5	12	New
33404	Demonstrate knowledge of producing trays of wrapped and labelled meat suitable for display and sale	3	6	New
33407	Establish and maintain positive customer service with customers when selecting meat products	3	4	New
33464	Manage production of meat products and production problem solving in a retail meat or wholesale operation	5	12	New
33465	Manage a retail or wholesale meat operation as a profitable business	5	12	New