Field   Manufacturing

Registration of skill standards and review of unit standards for *Meat Processing* and *Primary Products Food Processing*

Subfield	Domain	ID
Meat Processing	Boning Operations	20226, 21159, 28234
	Meat Manufacturing	18527
	Pre and Post Slaughter Dressing	16496, 23353, 23354, 25841, 27003, 28178, 28179, 28183, 28248, 28249
Primary Products Food Processing	Primary Products Food Processing - Operational Skills	21325, 28237, 28262, 28267, 29152

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

Date new versions published   March 2025

Planned review date   December 2029

Summary

Hanga-Aro-Rau reviewed the Level 3 unit standards listed above during a combined review of the New Zealand Certificate in Meat and Meat Product Manufacturing Level 3 [Ref: 2495] with the intent of developing skill standards for the meat and meat product manufacturing sector.

The review and skill standards development took place between October 2023 and June 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. Unit standards that have successfully been replaced by skill standards will be set to expire.

Main changes

- Unit standards listed in this change report have been replaced by skill standards.
- Skill standard 40405 was developed to meet an identified gap in learning and assessment at Level 3.
- Standard Setting Body details were updated where required to reflect the change to Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council.

The last date for assessment for Category C 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	21325, 23353 and 25841	3	Standard	40397	3
Standard	28237 and 28267	3	Standard	40400	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

ID	Domain	Title	Level	Credit	Review Category
21325	Primary Products Food Processing – Operational Skills	Prepare stock for slaughter in a primary products food processing operation	3	5	C
23353	Pre and Post Slaughter and Dressing	Describe livestock pre-slaughter stunning in a meat processing operation	3	5	C
25841	Pre and Post Slaughter and Dressing	Demonstrate knowledge of livestock emergency slaughter in a meat processing operation	3	5	C
40397	**Pre and Post Slaughter and Dressing**	**Prepare stock for slaughter in a meat processing operation**	**3**	**15**	

Manufacturing > Meat Processing > Boning Operations

ID	Title	Level	Credit	Review Category
20226	Operate a meat processing skinning machine	3	5	C
40394	**Operate a meat processing skinning machine to meet company and customer specifications**	**3**	**5**	
21159	Pre-trim carcasses in a meat processing operation	3	5	C
40398	**Pre-trim meat carcasses for boning or breaking down operations**	**3**	**5**	
28234	Trim meat products in a meat processing operation	3	10	C
40403	**Trim meat products to meet company and customer specifications**	**3**	**10**	

Manufacturing > Meat Processing > Meat Manufacturing

ID	Title	Level	Credit	Review Category
18527	Prepare manufactured meat product formulations	3	5	C
40396	**Prepare product formulations in a food processing operation**	**3**	**5**	

Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing

ID	Title	Level	Credit	Review Category
16496	Demonstrate and apply knowledge of non-conforming product and procedures for processing and removal	3	5	C
40393	**Remove and dispose of non-conforming product in a meat processing operation**	**3**	**10**	

ID	Title	Level	Credit	Review Category
23354	Describe livestock behaviour during unloading, moving and penning prior to slaughter in the meat processing industry	3	10	C
28248	Handle stock in the yards in a meat processing operation	3	5	C
28249	Demonstrate and apply knowledge of receiving and inspecting stock in the yards in a meat processing operation	4	15	C
40391	**Apply knowledge of animal behaviour to handling, and inspection prior to slaughter**	**3**	**15**	
27003	Shackle stock in a meat processing operation	3	5	C
40392	**Hang carcasses in a meat processing operation**	**3**	**5**	
28178	Stun stock in a meat processing operation	3	5	C
40402	**Operate stunning equipment in a meat processing operation**	**3**	**5**	
28179	Stick stock in a meat processing operation	3	5	C
40401	**Stick stock to effectively remove blood in a meat processing operation**	**3**	**5**	
28183	Remove non-viscera by-products from carcasses in a meat processing operation	3	5	C
40399	**Recover non-viscera by-products from carcasses in a meat processing operation**	**3**	**5**	
40405	**Recover viscera by-products post-inspection in a meat processing operation**	**3**	**5**	**New**

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

ID	Title	Level	Credit	Review Category
28237	Operate a bandsaw in a primary products food processing operation	3	10	C
40404	**Use a bandsaw in a primary products food processing operation**	**3**	**10**	
28262	Use and maintain hand knives in a primary products food processing operation	3	5	C
28267	Sharpen a hand knife in a primary products food processing operation	3	2	C
40400	**Sharpen, use, and maintain hand knives in a primary product food processing operation**	**3**	**10**	
29152	Prepare, operate and maintain packaging machines in a primary products food processing operation	3	10	C
40395	**Operate and maintain packaging and labelling equipment in a primary products food processing operation**	**3**	**10**	