

## Field      Manufacturing

### Review of *Meat Processing* unit standards

Subfield	Domain	ID
Meat Processing	Meat Retail Butchery	17234
	Meat Retailing	17238, 33393

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

**Date new versions published**

**November 2025**

**Planned review date**

**December 2029**

### Summary

A review of these standards was completed in February 2025. Errors were identified after the standards were listed, which required further review. Industry confirmed that the updated skills and knowledge in the reviewed standards was now comparable to similar Level 4 standards and that new standards should be registered. These changes align with the original intent of the February review, supported and endorsed by industry.

### Main changes

- Unit standards 17234 and 17238 were set to expire and replaced with unit standards 33495 and 33496.
- The credit value of unit standard 33393 was increased from 3 to 5 to correct a typographical error.

**Category C unit standards will expire at the end of December 2027**

**The last date for assessment of superseded versions of Category B unit standards is December 2025**

### Impact on Consent and Moderation Requirements (CMR)

CMR has been updated from 0013 to 0014 to reflect the recent review of consent and moderation requirements.

### 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
Subfield	Meat Processing	3	Standard	33495, 33496	4
Standard	17234	3	Standard	33495	4
Standard	17238	3	Standard	33496	4

## Detailed list of unit standards – classification, title, level, and credits

All changes are in **bold**.

### Manufacturing > Meat Processing > Meat Retail Butchery

ID	Title	Level	Credit	Review Category
17234	Demonstrate knowledge of livestock development and slaughter	3	4	C
<b>33495</b>	<b>Demonstrate knowledge of the development and slaughter of livestock</b>	<b>4</b>	<b>8</b>	

### Manufacturing > Meat Processing > Meat Retailing

ID	Title	Level	Credit	Review Category
17238	Demonstrate knowledge of nutritional values and cooking methods for meat products	3	4	C
<b>33496</b>	<b>Demonstrate knowledge of the nutritional values and cooking and serving methods for meat products</b>	<b>4</b>	<b>6</b>	
33393	Explain the need for and the application of the legislation governing the retail or wholesale meat industry	4	3 <b>5</b>	B