

Title	Audit the production of Halal food and food products for certification		
Level	4	Credits	10

Purpose	People credited with this unit standard are able to audit the production of halal food and food products for certification for a primary food processing operation as well as general food processing.
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Classification	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
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Available grade	Achieved
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Guidance Information

- 1 Legislation and regulations relevant to this unit standard includes but is not limited to:
 - Health and Safety at Work Act 2015;
 - Animal Products Act 1999;
 - Animal Welfare Act 1999;
 - Biosecurity Act 1993;
 - Animal Products Regulations 2000;
 - and any subsequent amendments.
- 2 All evidence presented in this unit standard must be in accordance with organisational requirements.
- 3 Definitions

Halal – allowable, permissible. In this context this term refers to food and food products that are prepared in accordance with Shariah.

Halal food processors – a person who processes halal food in a primary products food processing operation. A halal food processor is required to fully understand the rules and conditions governing the processing of food according to Shariah.

Shariah – Islamic law.

Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace. These requirements include but are not limited to – site specific requirements, company quality management requirements, legislative requirements, Shariah requirements.
- 4 Range

Primary products food processing operation may include – meat processing, dairy processing, seafood or baking yeasts manufacturing.

Evidence is required of a minimum of three audits.

Outcomes and performance criteria

Outcome 1

Audit the production of halal food and food products for certification.

Performance criteria

1.1 Carry out the audit entry meetings.

Range entry meetings includes but are not limited to – introductions, the scope of the halal audit, timetable, matters of confidentiality, time and date, safety matters, official communication links.

1.2 Carry out halal audits.

Range audits include but are not limited to – interviews with halal food processor, completion of audit checklists, observation of activities, recording of observations.

1.3 Carry out the audit exit meetings.

Range exit meetings include but are not limited to – meeting with plant management, presentation of findings, agreement on findings and courses of action.

1.4 Prepare and present audit reports.

Range audit reports include but are not limited to – scope, site, purpose, findings, corrective actions, dates for corrective actions to be resolved, names of people involved.

Planned review date	31 December 2025
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Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	16 October 2009	31 December 2016
Review	2	27 January 2015	31 December 2023
Review	3	25 March 2021	N/A

Consent and Moderation Requirements (CMR) reference	0033
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.