



2496 - New Zealand Certificate in Meat and Meat Product Manufacturing (Level 4) Meat Quality Assurance Strand

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	10 Months
Programme Title	PR-45841 - 2496 NZC v3 - Meat and Meat Product Manufacturing (Level 4) (Meat Quality Assurance) v1		

Qualification Requirements

You will be awarded this qualification once you have completed 60 credits. The Learner must complete 30 credits from the Compulsory section and 30 credits from the Elective section.

Compulsory - The following Unit Standards are required

Unit No.	Unit Title	Version	Level	Credits
Monitor sustainable environmental practices in a primary products food				
28625	processing operation	2	4	5
	Implement food safety requirements in a primary products food			
28631	processing operation	2	4	5
	Implement and monitor health and safety and emergency procedures in a			
28645	primary products food processing operation	3	4	5
	Demonstrate knowledge of and implement workplace planning in a			
28652	primary products food processing operation	2	4	10
	Collect and convey workplace information in a primary products food			
28653	processing operation	2	4	5
	Compulsory Total		30	

Elective - Meat Quality Assurance Strand - Select **only** 30 **credits** from the following

Unit No.	Unit Title	Version	Level	Credits	Selected
	Audit meat processing systems for compliance with Meat Industry				
28254	Codes of Practice	2	5	20	
28261	Apply sampling techniques in a meat processing operation	2	4	5	
	Describe a Hazard Analysis Critical Control Point application in a				
28264	food processing operation	4	4	10	
	Monitor the implementation of a quality system in a primary				
28620	industry operation	2	4	5	
	Participate in an audit in a primary products food processing				
28622	operation	3	4	10	
Elective Total				30	

Credit Summary	Selected
Total credits from Compulsory	30
Total credits from Elective	30
Total Qualification Credits	60









