

Limited Credit Programme

2495 LCP v2 - Meat Processing (Level 3) - Pre and Post Slaughter Operations

Target Programme: PR-35955 - 2495 NZC v2 - Meat and Meat Product Manufacturing (Level 3) (4 Months)

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	2 Months
Programme Title	PR-30841 - 2495 LCP v2 - Meat Processing L3 - Pre and Post Slaughter Operations v4		

Programme Requirements

Select 20 credits from the Units listed below

Unit No.	Unit Title	Version	Level	Credits	Selected
20234	Demonstrate knowledge of risk management programmes for an animal product processing operation	7	3	5	
28262	Use and maintain hand knives in a primary products food processing operation	2	3	5	
28263	Describe requirements and responsibilities for monitoring food safety using HACCP in a food processing operation	2	3	5	
28267	Sharpen a hand knife in a primary products food processing operation	2	3	2	
28619	Identify quality assurance requirements for own work and monitor own work quality in a primary industry operation	3	3	5	
28624	Demonstrate and apply knowledge of sustainable environmental practices in a primary industry operation	2	3	2	
28630	Apply hygiene and food safety procedures to own work area in a primary products food processing operation	2	3	5	
28634	Clean and sanitise work areas, machinery and equipment in a primary products food processing operation	2	3	2	
28644	Apply safe work practices in own work area in a primary industry operation	3	3	3	
28650	Work in a team to achieve designated tasks in a primary industry operation	2	3	3	
28931	Interact with internal customers in a primary industry operation	2	3	2	
29089	Apply product safety practices to own work area in a primary industry operation	2	3	5	
29090	Demonstrate knowledge of product safety practices and processes in a primary industry operation	3	3	5	
31293	Demonstrate safe handling, storage, and disposal of hazardous substances in the workplace	1	4	3	
<i>(Max 27 credits)</i> Total Credits					20

