



## 2495 NZC v2 - Meat Processing and Meat Product Manufacturing (Level 3)

### Meat Product Manufacturing

|  |  |                       |                 |
|--|--|-----------------------|-----------------|
| <b>Name</b>                            |  | <b>Employer</b>       |                 |
| <b>Employee Number (if applicable)</b> |  | <b>Workplace/Site</b> |                 |
| <b>Enrolment Date</b>                  |  | <b>Duration</b>       | <b>6 Months</b> |
| <b>Programme Title</b>                 | PR-35946 - 2495 NZC v2 - Meat Processing and Meat Product Manufacturing (Level 3) v1 |                       |                 |

### Qualification Requirements

You will be awarded this qualification once you have completed 40 credits, the trainee must complete:  
 20 credits from the compulsory section  
 20 credits from the elective section

### Compulsory

The following unit standards are required

| Unit No. | Unit Title  | Version | Level | Credits | Selected |
|----------|---|---------|-------|---------|----------|
| 28644    | Apply safe work practices in own work area in a primary industry operation  | 3       | 3     | 3       | <b>3</b> |
| 28624    | Demonstrate and apply knowledge of sustainable environmental practices in a primary industry operation            | 2       | 3     | 2       | <b>2</b> |
| 28630    | Apply hygiene and food safety procedures to own work area in a primary products food processing operation         | 2       | 3     | 5       | <b>5</b> |
| 28619    | Identify quality assurance requirements for own work and monitor own work quality in a primary industry operation | 3       | 3     | 5       | <b>5</b> |
| 28650    | Work in a team to achieve designated tasks in a primary industry operation  | 2       | 3     | 3       | <b>3</b> |
| 28931    | Interact with internal customers in a primary industry operation  | 2       | 3     | 2       | <b>2</b> |

### Elective – Meat Product Manufacturing context

Select 20 credits from the following

| Unit No. | Unit Title  | Version | Level | Credits | Selected |
|----------|---|---------|-------|---------|----------|
| 28262    | Use and maintain hand knives in a primary products food processing operation  | 2       | 3     | 5       |          |
| 28267    | Sharpen a hand knife in a primary products food processing operation  | 2       | 3     | 2       |          |
| 28239    | Demonstrate knowledge of a meat by-products manufacturing operation   | 2       | 3     | 10      |          |
| 18812    | Batch meat for by-products in a meat processing operation   | 5       | 3     | 5       |          |
| 18527    | Prepare manufactured meat product formulations  | 5       | 3     | 5       |          |
| 18531    | Demonstrate knowledge of and apply processes to sort and classify meat for by-products in a meat processing operation | 5       | 3     | 5       |          |

|       |   |   |   |    |  |
|-------|---|---|---|----|--|
| 19343 | Demonstrate knowledge of curing manufactured meat products in a meat processing operation                       | 4 | 3 | 5  |  |
| 28240 | Demonstrate and apply knowledge of meat by-product production   | 2 | 3 | 5  |  |
| 31950 | Prepare primary and secondary meat cuts for product manufacture   | 1 | 3 | 3  |  |
| 31951 | Prepare dry ingredients for meat product manufacture and prepare meat products for packaging                    | 1 | 3 | 7  |  |
| 28238 | Prepare and operate equipment for making by-products in a meat processing operation                             | 2 | 3 | 5  |  |
| 28251 | Produce cooked meat products in a meat processing operation   | 2 | 3 | 5  |  |
| 3116  | Prepare raw meat products and operate a meat preserving machine in a meat processing operation                  | 9 | 3 | 10 |  |
| 19342 | Demonstrate and apply knowledge of fermentation and maturation of manufactured meat products in meat processing | 4 | 3 | 10 |  |
| 28250 | Demonstrate and apply knowledge of machines and processes used to produce freeze-dried products                 | 2 | 3 | 5  |  |
| 28252 | Demonstrate and apply knowledge of meat extract production in a meat processing operation                       | 2 | 3 | 10 |  |
| 28261 | Apply sampling techniques in a meat processing operation  | 2 | 4 | 5  |  |

| Credit Summary                     |  |  | Selected  |
|------------------------------------|--|--|-----------|
| Total credits from Compulsory      |  |  | 20        |
| Total credits from Elective        |  |  |           |
| <b>Total Qualification Credits</b> |  |  | <b>40</b> |