

2917 - New Zealand Certificate in Primary Products Food Processing (Level 3) Product Quality Implementation

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	6 Months
Programme Title	PR-36019 - 2917 NZC v2 - Primary Products Food Processing (Level 3) (Product Quality Implementation) v1		

Qualification Requirements - You will be awarded this qualification once you have completed 40 credits. The Learner must complete 15 credits from the Compulsory section and 25 credits from the Elective section.

Compulsory - The following Unit Standards are required

Unit No.	Unit Title	Version	Level	Credits
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
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
Compulsory Total				15

Elective - Select 25 credits from the following Unit Standards

Unit No.	Unit Title	Version	Level	Credits	Selected
20234	Demonstrate knowledge of risk management programmes for an animal product processing operation	7	3	5	
25926	Describe Shariah in the production and certification of halal food and food products	4	3	5	
28263	Describe requirements and responsibilities for monitoring food safety using HACCP in a food processing operation	2	3	5	
28623	Describe, compare and report compliance against written specifications in a primary products food processing operation	3	3	5	
28630	Apply hygiene and food safety procedures to own work area in a primary products food processing operation	2	3	5	
Elective Total					25

Credit Summary				Selected
			Total credits from Compulsory	15
			Total credits from Elective	25
			Total Qualification Credits	40

