



2496 - New Zealand Certificate in Meat and Meat Product Manufacturing (Level 4) Dressing Operations Strand

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	8 Months
Programme Title	PR-45843 - 2496 NZC v3 - Meat Processing and Meat Product Manufacturing (Level 4) (Dressing Operations) v1		

Qualification Requirements

You will be awarded this qualification once you have completed 50 credits. The Trainee must complete:

- 30 credits from the compulsory section
- 20 credits from the elective context section

Compulsory - The following Unit Standards are required

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

Elective - Dressing Operations Strand - Select only **ONE** of the following contexts

Unit No.	Unit Title	Version	Level	Credits	Selected
Skins Context					
28176	Open and clear skins in a meat processing operation	2	4	20	
Hides Context					
28177	Open and clear hides in a meat processing operation	2	4	20	
Context Total					

Credit Summary		Selected
Total credits from Compulsory		30
Total credits from Elective Context		
Total Qualification Credits		50