

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

Grading Strand

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	12 Months
Programme Title	PR-45840 - 2496 NZC v3 - Meat Processing and Meat Product Manufacturing (Level 4) (Grading) v1		

Qualification Requirements

You will be awarded this qualification once you have completed 70 credits. The trainee must complete:

- 50 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
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
16471	Demonstrate knowledge of meat grading classifications and principles of grading technology	7	4	20
Total				50

Elective - Grading Strand

Select **only 20 credits** from the following

Unit No.	Unit Title	Version	Level	Credits	Selected
28243	Classify and grade beef carcasses	2	4	20	
28244	Classify and grade ovine carcasses	2	4	20	
28245	Classify and grade venison carcasses	2	4	20	
28246	Classify and grade pig carcasses	2	4	20	

Credit Summary				Selected
Total credits from Compulsory				50
Total credits from Elective				
Total Qualification Credits				70

