



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

<b>Name</b>		<b>Employer</b>	
<b>Employee Number (if applicable)</b>		<b>Workplace/Site</b>	
<b>Enrolment Date</b>		<b>Duration</b>	10 Months
<b>Programme Title</b>	PR-45842 - 2496 NZC v3 - Meat Processing and Meat Product Manufacturing (Level 4) (Slaughter Floor Operations) v1		

### Qualification Requirements

You will be awarded this qualification once you have completed 60 credits. The Trainee must complete:  
30 credits from the compulsory section and 30 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
<b>Total</b>				<b>30</b>

**Elective - Slaughter Floor Operations Strand** - Select **only 30 credits** from the following

Unit No.	Unit Title	Version	Level	Credits	Selected
20981	Operate equipment to remove viscera by-products from carcasses in a meat processing operation	6	4	10	
28182	Recover viscera by-products in a meat processing operation	2	4	10	
28187	Remove hides mechanically in a meat processing operation	2	4	10	
25837	Operate flaying equipment in a meat processing operation	4	4	5	
28184	Prepare animal heads for further processing in a meat processing operation	2	4	10	
28185	Wash and scrape pig carcasses in a meat processing operation	2	4	20	
28257	Apply control boning parameters to detained product in a meat processing operation	2	4	5	
28236	Operate automated pre-boning equipment in a meat processing operation	2	4	20	

<b>Credit Summary</b>				<b>Selected</b>
Total credits from Compulsory				30
Total credits from Elective				
<b>Total Qualification Credits</b>				<b>60</b>