



New Zealand Apprenticeship Slaughter Floor Operations (Level 3 & 4)

2495 New Zealand Certificate in Meat and Meat Product Manufacturing (Level 3)

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

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

Name			
Duration	19 Months		
Programme Title	PR-45852 - NZA - Slaughter Floor Operations (Level 3 & 4) v1		
Training Plan			Activate Now
NZC - Meat and Meat Product Manufacturing (Level 3)			<input type="checkbox"/>
NZC - Meat and Meat Product Manufacturing (Level 4) (Slaughter Floor Operations)			<input type="checkbox"/>
NZC - Meat and Meat Product Manufacturing (Level 4) (Dressing Operations)			<input type="checkbox"/>

New Zealand Apprenticeship Requirements

You will be awarded this New Zealand Apprenticeship (NZA) once you have gained the required 122 credits from the unit standards and programme rules in grey shading for the three qualifications that make up the NZA.

Level 3 - Compulsory - The following Unit Standards are required

Unit No.	Unit Title	Version	Level	Credits
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
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
28630	Apply hygiene and food safety procedures to own work area in a primary products food processing operation	2	3	5
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
29089	Apply product safety practices to own work area in a primary industry operation	2	3	5
29090	Demonstrate knowledge of product safety practices and processes in a primary industry operation	3	3	5
<i>(Level 3) Compulsory Total</i>				37

Pre and Post Slaughter Level 3 - Elective

Unit No.	Unit Title	Version	Level	Credits	Selected
Select only ONE of the following for a minimum of 5 credits					
28183	Remove non-viscera by-products from carcasses in a meat processing operation	2	3	5	
16496	Demonstrate and apply knowledge of non-conforming product and procedures for processing and removal	8	3	5	

Unit No.	Unit Title	Version	Level	Credits	Selected
20641	Operate a suspended splitting saw in a meat processing operation	6	3	10	
27003	Shackle stock in a meat processing operation	4	3	5	
21161	Use retain rail equipment in a meat processing operation	4	3	5	
28178	Stun stock in a meat processing operation	2	3	5	
28179	Stick stock in a meat processing operation	2	3	5	
31949	Prepare primary and secondary meat cuts for by-products manufacture	1	3	7	
<i>(Level 3) Elective Total</i>					

Level 4 - Compulsory - The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
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	
<i>(Level 4) Compulsory Total</i>					30

Slaughter Floor Operations Level 4 - Elective

Unit No.	Unit Title	Version	Level	Credits	Selected
Select 30 credits from the following					
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	
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	
28187	Remove hides mechanically in a meat processing operation	2	4	10	
<i>(Level 4) Elective Total</i>					

Dressing Operations Level 4 - MUST complete one context of the following

Unit No.	Unit Title	Version	Level	Credits	Selected
Select only ONE of the following Contexts					
Large Animal Context					
28177	Open and clear hides in a meat processing operation	2	4	20	
Small Animal Context					
28176	Open and clear skins in a meat processing operation	2	4	20	
<i>(Level 4) Context Total</i>					

Credit Summary					Selected
Total Credits from Compulsory					67
Total Credits from Elective and Context					
<i>(Max 122 credits) Total Qualification Credits</i>					122