

## 2493 Limited Credit Programme v1 in Meat Processing (Halal) L3

<b>Name</b>		<b>Company</b>	
<b>Employee Number</b>		<b>Site</b>	
<b>Enrolment Date</b>		<b>Programme Duration</b>	2 months

### Programme Requirements

Choose at least 20 credits come from the unit standards listed.

Unit No.	Unit Title	Level	Credit	Selected
20644	Demonstrate knowledge of the Animal Welfare Act	3	5	
21623	Demonstrate knowledge of Halal slaughter requirements in a meat processing operation	3	5	
25926	Demonstrate knowledge of Shariah in the production and certification of Halal food and food products	3	5	
25927	Produce Halal meat in a meat processing operation	3	10	
28262	Use and maintain hand knives in a primary products food processing operation	3	3	
28267	Sharpen hand knives in a primary products food processing operation	3	2	
28619	Apply quality assurance practices to own work area in a primary products food processing operation	3	5	
28624	Apply sustainable environmental practices in a primary products food processing operation	3	2	
28630	Apply hygiene and food safety requirements to own work area in a primary products food processing operation	3	5	
28644	Apply safe work practices in own work area in a primary products food processing operation	3	3	
28650	Work in a team to achieve designated tasks in a primary products food processing operation	3	3	
28931	Interact with internal customers in a primary products food processing operation	3	2	
<b>Total</b>			<b>20-24</b>	