

2735 Limited Credit Programme v1 in Food or Beverage Processing Level 2

Context: Meat Processing

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	2 months

Programme Requirements

Choose at least 20 credits (maximum 24) from the unit standards listed.

Unit No.	Unit Title	Level	Credit	Selected
Core				
7758	Identify product and/or packaging faults on food or related products production lines	2	3	
19506	Demonstrate knowledge of company quality policy on manufacturing site	2	2	
24529	Demonstrate knowledge of the basic food and/or related products processing quality requirements	2	3	
17593	Apply safe work practices in the workplace	2	4	
24528	Demonstrate knowledge of food processing industry workplace hygiene and food safety requirements	2	3	
30039	Demonstrate understanding of hygiene and food safety requirements in a primary products food processing operation	2	5	
30041	Demonstrate understanding of personal health and safety when working in a primary products food processing operation	2	2	
21329	Maintain housekeeping in a manufacturing environment	2	2	
24527	Communicate in the food and related product processing industry	2	3	
30038	Demonstrate understanding of interpersonal skills needed in a primary products food processing operation	2	5	
Basic food processing functions				
7682	Pack food and/or related food products manually	2	2	
20644	Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry	3	5	
21160	Locate and identify anatomical features of a carcass	2	2	
28580	Demonstrate knowledge of livestock behaviour in the yards in a meat processing operation	2	5	
28582	Demonstrate knowledge of producing quality meat in a meat processing operation	2	5	
30028	Prepare cartons to pack meat in a meat processing operation under close supervision	2	2	
30029	Weigh and dispatch product in a meat processing operation under close supervision	2	5	
30030	Carry out viscera operations in a meat processing operation under close supervision	2	5	
30031	Trim meat product in a meat processing operation under	2	5	

	close supervision			
30032	Use hand held cutting equipment to carry out a range of meat processing activities under close supervision	2	5	
30033	Carry out cool store or freezer related activities in a meat processing operation under close supervision	2	5	
30034	Carry out stock handling activities in a meat processing operation under close supervision	2	8	
30035	Clean the processing area during meat processing operations under close supervision	2	5	
30036	Identify meat cuts in a meat processing operation	2	5	
30037	Use small machinery to carry out a range of routine tasks under close supervision in meat processing operations	2	5	
30040	Demonstrate understanding of sharpening and maintenance of hand knives in a food processing operation	2	3	
		Total	20-24	