

2495 Limited Credit Programme v1 in Meat Processing L3

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	2 months

Programme Requirements

Choose at least 20 credits from the unit standards listed.

Unit No.	Unit Title	Level	Credit	Selected
Core				
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	
Pre and Post Slaughter Operations context				
10851	Operate a powered industrial lift truck (forklift)	3	7	
10852	Operate a powered industrial lift truck (forklift) fitted with attachments	3	3	
11961	Handle and store hazardous substances in the workplace	3	4	
20644	Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry	3	5	
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	
28621	Comply with all documentation requirements in a primary products food processing operation	3	3	
28634	Clean and sanitise work areas, machinery and equipment in a primary products food processing operation	3	2	
29089	Apply product safety practices to own work area in a primary products food processing operation	3	5	
29090	Demonstrate knowledge of product safety practices and processes in a primary products food processing operation	3	5	
			Total	20-24