

## 2496 Limited Credit Programme v2 in Meat Processing L4 Optimising Meat Yields [AUSMEAT]

<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 from the unit standards listed.

Unit No.	Unit Title	Level	Credit	Selected
28253	Demonstrate knowledge of compliance specifications for meat products	4	10	
24601	Demonstrate knowledge of hot, warm and cold boning dynamics, techniques and yields	4	5	
24602	Demonstrate knowledge of carcass classification, cuts to specifications and carcass yield	4	10	
28231	Optimise meat yield when breaking and boning carcasses to produce cuts to specification	4	20	
28232	Demonstrate knowledge of anatomical terms, specifications, and product descriptions for meat cuts	4	10	
28625	Monitor sustainable environmental practices in a primary products food processing operation	4	5	
28631	Implement food safety requirements in a primary products food processing operation	4	5	
28645	Monitor the implementation of health and safety practices in a primary products food processing operation	4	5	
28652	Implement work priorities in a primary products food processing operation	4	10	
28653	Analyse and convey workplace information in a primary products food processing operation	4	5	
			<b>Total</b>	