

## 2495/2496 New Zealand Apprenticeship v1 in Slaughter and Dressing Operations (Level 4)

<b>Name</b>		<b>Company</b>	
<b>Employee Number</b>		<b>Site</b>	
<b>Enrolment Date</b>		<b>Programme Duration</b>	24 months

### Qualification Requirements

On completion of the New Zealand Apprenticeship, you will be awarded the following qualifications:

- New Zealand Certificate in Meat Processing (Level 3) [Ref: 2495]; and the
- New Zealand Certificate in Meat Processing (Level 4) with strands in Slaughter Floor Operations, and Dressing Operations [Ref: 2496].

You will be awarded these qualifications when you have gained 120 -130 credits. 65 credits come from the Compulsory sections, at least 35 credits from the Slaughter Floor Operations Elective, and the remaining 20 credits from the one of the Dressing Operations contexts.

### Compulsory

The following unit standards are required.

Unit No.	Unit Title	Level	Credit	Selected
<b>Core – Level 3</b>				
28619	Apply quality assurance practices to own work area in a primary products food processing operation	3	5	5
28624	Apply sustainable environmental practices in a primary products food processing operation	3	2	2
28630	Apply hygiene and food safety requirements to own work area in a primary products food processing operation	3	5	5
28644	Apply safe work practices in own work area in a primary products food processing operation	3	3	3
28650	Work in a team to achieve designated tasks in a primary products food processing operation	3	3	3
28931	Interact with internal customers in a primary products food processing operation	3	2	2
<b>Core – Level 4</b>				
28625	Monitor sustainable environmental practices in a primary products food processing operation	4	5	5
28631	Implement food safety requirements in a primary products food processing operation	4	5	5
28645	Monitor the implementation of health and safety practices in a primary products food processing operation	4	5	5
28652	Implement work priorities in a primary products food processing operation	4	10	10
28653	Analyse and convey workplace information in a primary products food processing operation	4	5	5
<b>Viscera and Slaughter Floor Operations – Level 3</b>				
28262	Use and maintain hand knives in a primary products food processing operation	3	3	3
28267	Sharpen hand knives in a primary products food processing operation	3	2	2

29089	Apply product safety practices to own work area in a primary products food processing operation	3	5	5
29090	Demonstrate knowledge of product safety practices and processes in a primary products food processing operation	3	5	5
<b>Total</b>			<b>65</b>	<b>65</b>

## Slaughter Floor Operations Elective

**Set A - Choose a minimum of 5 credits from the unit standards listed.**

Unit No.	Unit Title	Level	Credit	Selected
<b>Viscera and slaughter floor operations</b>				
16496	Process non-conforming product in a meat processing operation	3	5	
20641	Operate a suspended splitting saw in a meat processing operation	3	10	
21161	Use retain rail equipment in a meat processing operation	3	5	
27003	Shackle stock in a meat processing operation	3	5	
28178	Stun stock in a meat processing operation	3	5	
28179	Stick stock in a meat processing operation	3	5	
28183	Remove non-viscera by-products from carcasses in a meat processing operation	3	5	
28242	Prepare meat by-products	3	10	
			<b>Slaughter Floor Operations - Set A Elective Total</b>	

**Set B - Choose a further 30 credits minimum from the unit standards listed.**

Unit No.	Unit Title	Level	Credit	Selected
<b>Viscera and slaughter floor operations</b>				
20981	Remove viscera by-products in a meat processing operation	4	10	
25837	Operate flaying equipment in a meat processing operation	4	5	
28182	Recover viscera by-products in a meat processing operation	4	10	
28184	Prepare animal heads for further processing in a meat processing operation	4	10	
28187	Remove hides mechanically in a meat processing operation	4	10	
			<b>Slaughter Floor Operations – Set B Elective Total</b>	

## Dressing Operations Context

**Choose one of the Contexts below.**

Unit No.	Unit Title	Level	Credit	Selected
<b>Hides Context</b>				
28177	Open and clear hides in a meat processing operation.	4	20	
<b>Skins Context</b>				
28176	Open and clear skins in a meat processing operation.	4	20	
			<b>Dressing Operations Context Total</b>	

<b>Credit Summary</b>		<b>Selected</b>
Total credits from Compulsory		65
Total credits from Slaughter floor Operations Set A elective		
Total credits from Slaughter floor Operations Set B elective		
Total credits from Dressing Operations Strand		20
<b>Total Qualification Credits</b>	<b>120-130</b>	