

2495/2496 New Zealand Apprenticeship v1 in Export Meat Boning (Level 4)

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	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 Boning Operations, and Optimising Meat Yields [Ref: 2496].

You will be awarded these qualifications with you have gained 145-150 credits. 110 credits come from the Compulsory sections, at least 5 credits from the Boning Room Operations Elective, and the remaining 30 credits from the one of the Boning Operations contexts.

Compulsory

The following unit standards are required.

Unit No.	Unit Title	Level	Credit	Selected
Core – Level 3				
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
Core – Level 4				
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
Boning Room Operations – Level 3				
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
Optimising Meat Yields – Level 4				
24601	Demonstrate knowledge of hot, warm and cold boning dynamics techniques and yields	4	5	5
24602	Demonstrate knowledge of carcass classification, cuts to specifications and carcass yield	4	10	10
28231	Optimise meat yield when breaking and boning carcasses to produce cuts to specification	4	20	20
28232	Demonstrate knowledge of anatomical terms, specifications and product descriptions for meat cuts	4	10	10
		Total	110	110

Boning Room Operations Elective

Choose a minimum of 5 credits from the unit standards listed.

Unit No.	Unit Title	Level	Credit	Selected
Boning Room Operations				
28234	Trim meat products in a meat processing operation	3	5	
21159	Pre-trim carcasses in a meat processing operation	3	5	
20226	Operate a meat processing skinning machine	3	5	
28237	Operate a bandsaw in a meat processing operation	3	10	
25028	Operate a mechanical saw for boning in a meat processing operation	4	10	
			Boning Room Operations Elective Total	

Boning Operations Context

Choose one of the Contexts below.

Unit No.	Unit Title	Level	Credit	Selected
Large – Beef and Deer Context				
28229	Break and bone carcasses of large animals in a meat processing operation	4	30	
Small – Sheep, Pigs, Goats & Bobby Calves Context				
28230	Break and bone carcasses of small animals in a meat processing operation	4	30	
			Bone Operations Context Total	

Credit Summary			Selected
Total credits from Compulsory			110
Total credits from Boning Room Operations elective			
Total credits from Boning Room Strand			30
Total Qualification Credits		145-150	