

## 2496 New Zealand Certificate v2 in Meat Processing L4 Optimising Meat Yields strand

<b>Name</b>		<b>Company</b>	
<b>Employee Number</b>		<b>Site</b>	
<b>Enrolment Date</b>		<b>Programme Duration</b>	13 months

### Qualification Requirements

You will be awarded this qualification once you have gained 75 credits.

### Compulsory

The following unit standards are required.

Unit No.	Unit Title	Level	Credit	Selected
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
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>Total</b>			<b>75</b>	<b>75</b>

Credit Summary		Selected
Total credits from Compulsory		75
<b>Total Qualification Credits</b>		<b>75</b>