

## 2495 New Zealand Certificate v1 in Meat Processing L3 Meat Manufacturing (Smallgoods) context

<b>Name</b>		<b>Company</b>	
<b>Employee Number</b>		<b>Site</b>	
<b>Enrolment Date</b>		<b>Programme Duration</b>	4 months

### Qualification Requirements

You will be awarded this qualification once you have gained 40 credits. 20 credits come from the compulsory section and the remaining credits from the Meat Manufacturing (Smallgoods) context.

### Compulsory

The following unit standards are required.

Unit No.	Unit Title	Level	Credit	Selected
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>Total</b>			<b>20</b>	<b>20</b>

### Meat Manufacturing (Smallgoods) context

Choose at least 20 credits from the unit standards listed

Unit No.	Unit Title	Level	Credit	Selected
3116	Produce cooked corned-beef products in a meat processing operation	3	5	
3117	Produce cooked corned-beef products in a meat processing operation	3	5	
11961	Handle and store hazardous substances in the workplace	3	4	
16496	Process non-conforming product in a meat processing operation	3	5	
18522	Prepare casings in a meat processing operation	3	5	
18527	Prepare manufactured meat product formulations	3	5	
18531	Sort meat by by-products in a meat processing operation	3	5	
18812	Batch meat for by-products in a meat processing operation	3	5	
19342	Ferment and mature manufactured meat products in a meat processing operation	3	5	
19343	Cure manufactured meat products in a meat processing operation	3	5	
28238	Prepare and operate equipment for making by-products in a meat processing operation	3	5	

28239	Demonstrate knowledge of a meat by-products manufacturing operation	3	5	
28240	Make meat by-products	3	5	
28242	Prepare meat by-products	3	10	
28250	Produce freeze-dried meat products	3	10	
28251	Produce cooked meat products in a meat processing operation	3	10	
28252	Produce meat extracts in a meat processing operation	3	10	
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	
29148	Pack products in a primary products food processing operation	3	10	
29149	Prepare containers to pack products in a primary products food processing operation	3	5	
29151	Weigh products and label containers in a primary products food processing operation	3	5	
			<b>Meat Manufacturing (Smallgoods) Context Total</b>	

<b>Credit Summary</b>		<b>Selected</b>
Total credits from Compulsory		40
Total credits from Meat Manufacturing (Smallgoods) Context		
<b>Total Qualification Credits</b>	<b>40</b>	