

2493 New Zealand Certificate v1 in Meat Processing (Halal) L3

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	7 months

Qualification Requirements

You will be awarded this qualification once you have gained 40 credits.

There are some optional standards available if required by your job role.

Compulsory

The following unit standards are required.

Unit No.	Unit Title	Level	Credit	Selected
Core				
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
Halal - Mandatory				
21623	Demonstrate knowledge of Halal slaughter requirements in a meat processing operation	3	5	5
25926	Demonstrate knowledge of Shariah in the production and certification of Halal food and food products	3	5	5
25927	Produce Halal meat in a meat processing operation	3	10	10
Total			40	40

Optional learning (Role Specific)

If required, choose from the unit standards listed

Unit No.	Unit Title	Level	Credit	Selected
20644	Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry	3	5	
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	
Optional Total				

Credit Summary		Selected
Total credits from Compulsory		40
Total Qualification Credits	40	40
*Total credits from Optional Units		