

2496 New Zealand Certificate v2 in Meat Processing L4 Boning Operations strand

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	8 months

Qualification Requirements

You will be awarded this qualification once you have gained 60 credits. 30 credits come from the compulsory section and the remaining credits from the Boning Operations strand.

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
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
Total			30	30

Boning Operations strand

Choose one of the contexts below

Unit No.	Unit Title	Level	Credit	Selected
Large Animal context (Beef and Deer)				
28229	Break and bone carcasses of large animals in a meat processing operation	4	30	
Small Animal context (Sheep, Pigs, Goats and Bobby Calves)				
28230	Break and bone carcasses of small animals in a meat processing operation	4	30	
			Boning Operations strand Total	

Optional learning (Role Specific)

If required, choose from the unit standards listed

Unit No.	Unit Title	Level	Credit	Selected
28235	Operate a robotic breaking and boning process in a meat processing operation	4	20	
28236	Operate automated pre-boning equipment in a meat processing operation	4	20	
			Optional Total	

Credit Summary		Selected
Total credits from Compulsory		30
Total credits from Boning Operations strand		
*Total credits from Optional Units		
Total Qualification Credits	60-80	