

2496 Supplementary Credit Programme v1 in Meat Processing L4 Meat Quality

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	2 months

Programme Requirements

Choose 20 credits from the unit standards listed.

Unit No.	Unit Title	Level	Credit	Selected
17689	Demonstrate knowledge of certification requirements for the meat processing industry	4	5	
26290	Demonstrate knowledge of Meat Industry Agreed Standard 2 – Design and Construction	4	10	
26291	Demonstrate knowledge of Meat Industry Standard 8 – Quality Assurance	4	10	
26292	Demonstrate knowledge of Meat Industry Standard 3 – Hygiene and Sanitation	4	10	
26293	Demonstrate knowledge of Meat Industry Standard 4 – Procurement of Animals for food	4	10	
26294	Demonstrate knowledge of Meat Industry Standard 5 – Slaughter and Dressing	4	10	
26295	Demonstrate knowledge of Meat Industry Standard 6 – Processing of Edible Product	4	10	
26296	Demonstrate knowledge of Meat Industry Standard 7 – Byproducts	4	10	
26297	Demonstrate knowledge of Meat Industry Standard 9 – Storage and Transport	4	10	
28253	Demonstrate knowledge of compliance specifications for meat products	4	10	
28265	Develop, implement and review a HACCP application for a food processing operation	5	20	
			Total	20