

2495 Supplementary Credit Programme v1 in Meat Processing L3 AUSMEAT

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	2 months

Programme Requirements

Choose at least 20 credits come from the unit standards listed.

Unit No.	Unit Title	Level	Credit	Selected
28232	Demonstrate knowledge of anatomical terms, specifications, and product descriptions for meat cuts	4	10	
28253	Demonstrate knowledge of compliance specifications for meat products	4	10	
28619	Apply quality assurance practices to own work area in a primary products food processing operation	3	5	
28621	Comply with all documentation requirements in a primary products food processing operation	3	3	
28623	Compare product compliance to written specifications in a primary products food processing operation	3	3	
28624	Apply sustainable environmental practices in a primary products food processing operation	3	2	
28630	Apply hygiene and food safety requirements to own work area in a primary products food processing operation	3	5	
28644	Apply safe work practices in own work area in a primary products food processing operation	3	3	
28650	Work in a team to achieve designated tasks in a primary products food processing operation	3	3	
28931	Interact with internal customers 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	
Total			20-24	