

## 2495 Supplementary Credit Programme v1 in Meat Processing L3 Casings & Calibrations

<b>Name</b>		<b>Company</b>	
<b>Employee Number</b>		<b>Site</b>	
<b>Enrolment Date</b>		<b>Programme Duration</b>	2 months

### Programme Requirements

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

Unit No.	Unit Title	Level	Credit	Selected
10851	Operate a powered industrial lift truck (forklift)	3	7	
10852	Operate a powered industrial lift truck (forklift) fitted with attachments	3	3	
11961	Handle and store hazardous substances in the workplace	3	4	
16496	Process non-conforming product in a meat processing operation	3	5	
20639	Extract animal foetal blood in a meat processing operation	3	10	
28182	Recover viscera by-products in a meat processing operation	4	10	
28183	Remove non-viscera by-products from carcasses in a meat processing operation	3	5	
28241	Pull, strip, and pack runners in a meat processing operation	3	5	
28242	Prepare meat by-products	3	10	
28262	Use and maintain hand knives in a primary products food processing operation	3	3	
28263	Monitor a HACCP system in own work area in a food processing operation	3	5	
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	
28267	Sharpen hand knives 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	
28634	Clean and sanitise work areas, machinery and equipment in a primary products food processing operation	3	2	
28635	Apply pest control procedures in 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	
29095	Conduct routine maintenance to plant and equipment in a primary products food processing operation	3	5	
29141	Apply product and stores knowledge to own work area in a primary products food processing operation	3	5	
29149	Prepare containers to pack products in a primary products food processing operation	3	5	
29148	Pack products in a primary products food processing operation	3	10	
29150	Dispatch 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	
29152	Operate packaging machines in a primary products food processing operation	3	10	
		<b>Total</b>	<b>20-24</b>	