

## 2495 Supplementary Credit Programme v1 in Meat Processing L3 Slaughter Floor Operations

<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
3097	Demonstrate knowledge of the key points in producing tender meat	4	10	
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	
20641	Operate a suspended splitting saw in a meat processing operation	3	10	
20642	Supply skids and gambrels for a meat processing operation	3	5	
20644	Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry	3	5	
21159	Pre-trim carcasses in a meat processing operation	3	5	
21161	Use retain rail equipment in a meat processing operation	3	5	
23352	Demonstrate knowledge of the slaughtering of livestock in a meat processing operation	3	5	
23353	Demonstrate knowledge of pre-slaughter stunning in a meat processing operation	3	5	
23354	Demonstrate knowledge of livestock behaviour prior to slaughter in the meat processing industry	3	10	
25840	Identify individual animals during the slaughter process using electronic systems in a meat processing operation	3	5	
25841	Demonstrate knowledge of livestock emergency slaughter in a meat processing operation	3	5	
27003	Shackle stock in a meat processing operation	3	5	
28178	Stun stock in a meat processing operation	3	5	
28179	Stick stock in a meat processing operation	3	5	
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	
28257	Control detained product in a meat processing operation	4	5	
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	

28267	Sharpen hand knives in a primary products food processing operation	3	2	
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	
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	
<b>Total</b>			<b>20-24</b>	