



## 2495 NZC v2 - Meat Processing and Meat Product Manufacturing (Level 3) Rendering

<b>Name</b>		<b>Employer</b>	
<b>Employee Number (if applicable)</b>		<b>Workplace/Site</b>	
<b>Enrolment Date</b>		<b>Duration</b>	<b>6 Months</b>
<b>Programme Title</b>	PR-35946 - 2495 NZC v2 - Meat Processing and Meat Product Manufacturing (Level 3) v1		

### Qualification Requirements

You will be awarded this qualification once you have completed all unit standards listed below.

#### Compulsory

The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
28644	Apply safe work practices in own work area in a primary industry operation	3	3	3	3
28624	Demonstrate and apply knowledge of sustainable environmental practices in a primary industry operation	2	3	2	2
28630	Apply hygiene and food safety procedures to own work area in a primary products food processing operation	2	3	5	5
28619	Identify quality assurance requirements for own work and monitor own work quality in a primary industry operation	3	3	5	5
28650	Work in a team to achieve designated tasks in a primary industry operation	2	3	3	3
28931	Interact with internal customers in a primary industry operation	2	3	2	2
31948	Operate and monitor rendering equipment and associated processes	1	4	20	20
<b>Total Qualification Credits</b>					<b>40</b>