



2496 - New Zealand Certificate in Meat and Meat Product Manufacturing (Level 4) Boning Operations Strand

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	12 Months
Programme Title	PR-45839 - 2496 NZC v3 - Meat Processing and Meat Product Manufacturing (Level 4) (Boning Operations) v1		

Qualification Requirements

You will be awarded this qualification once you have completed 60 credits. The Trainee must complete:
30 credits from the compulsory section and a minimum of 30 credits from the elective context section

Compulsory - The following Unit Standards are required

Unit No.	Unit Title	Version	Level	Credits
28652	Demonstrate knowledge of and implement workplace planning in a primary products food processing operation	2	4	10
28653	Collect and convey workplace information in a primary products food processing operation	2	4	5
28645	Implement and monitor health and safety and emergency procedures in a primary products food processing operation	3	4	5
28631	Implement food safety requirements in a primary products food processing operation	2	4	5
28625	Monitor sustainable environmental practices in a primary products food processing operation	2	4	5
Total				30

Elective - Boning Operations Strand - Select **only ONE** of the following Contexts

Unit No.	Unit Title	Version	Level	Credits	Selected
Large Animal Context					
28229	Break and bone carcasses of large animals in a meat processing operation	2	4	30	
Small Animal Context					
28230	Break and bone carcasses of small animals in a meat processing operation	2	4	30	
Automated Boning Equipment Context					
28235	Operate a robotic breaking and boning process in a meat processing operation	2	4	20	
28236	Operate automated pre-boning equipment in a meat processing operation	2	4	20	
Context Total					

Credit Summary		Selected
Total credits from Compulsory		30
Total credits from Elective Context		
Total Qualification Credits		60