



## 2496 - New Zealand Certificate in Meat and Meat Product Manufacturing (Level 4) Meat Quality Assurance Strand

|  |   |                       |           |
|--|---|-----------------------|-----------|
| <b>Name</b>                            |   | <b>Employer</b>       |           |
| <b>Employee Number (if applicable)</b> |   | <b>Workplace/Site</b> |           |
| <b>Enrolment Date</b>                  |   | <b>Duration</b>       | 10 Months |
| <b>Programme Title</b>                 | PR-45841 - 2496 NZC v3 - Meat Processing and Meat Product Manufacturing (Level 4) (Meat Quality Assurance) 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 30 credits from the elective 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         |
| <b>Total</b> |  |         |       | <b>30</b> |

**Elective - Meat Quality Assurance Strand** - Select **only 30 credits** from the following

| Unit No. | Unit Title   | Version | Level | Credits | Selected |
|----------|--|---------|-------|---------|----------|
| 28620    | Monitor the implementation of a quality system in a primary industry operation       | 2       | 4     | 5       |          |
| 28264    | Demonstrate understanding of a HACCP application in a food processing operation      | 2       | 4     | 10      |          |
| 28622    | Participate in a quality audit in a primary products food processing operation       | 2       | 4     | 10      |          |
| 28254    | Audit meat processing systems for compliance with Meat Industry Codes of Practice    | 2       | 5     | 20      |          |
| 17689    | Demonstrate knowledge of certification requirements for the meat processing industry | 6       | 4     | 5       |          |
| 28261    | Apply sampling techniques in a meat processing operation                             | 2       | 4     | 5       |          |

| Credit Summary                     |  | Selected  |
|------------------------------------|--|-----------|
| Total credits from Compulsory      |  | 30        |
| Total credits from Elective        |  |           |
| <b>Total Qualification Credits</b> |  | <b>60</b> |