



2496 - New Zealand Certificate in Meat and Meat Product Manufacturing (Level 4) Optimising Meat Yields Strand

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	12 Months
Programme Title	PR-45844 - 2496 NZC v3 - Meat Processing and Meat Product Manufacturing (Level 4) (Optimising Meat Yields) v1		

Qualification Requirements

You will be awarded this qualification once you have completed all Unit Standards listed below

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
28231	Break and bone export carcasses to optimise meat yield and produce specialised cuts	2	4	20
24601	Describe hot, warm, and cold boning techniques, carcass yields and post boning packaging and presentation	5	4	5
24602	Demonstrate knowledge of carcass classification, cuts to specifications, and carcass yield	5	4	10
28232	Demonstrate knowledge of anatomical terms, specifications, and product descriptions for meat cuts	2	4	10
Total Qualification Credits				75