

Table 5 National Certificate in Meat Butchery (Advanced) Level 4 [Target Business Model = Break & Bone]

Introductory 38 credits + 174 compulsory credits + 3 elective credits = 229 credit total (Approximately 3 year in total or 2 years on top of introductory qualification)

Customer service Sales (17)	Food safety (16)	Trimming & Slicing (70)	Processing Carcasses (69) Livestock	Elective a minimum of one unit standard from the following
56 L1 C2 <i>Attend to customer enquiries face-to-face and on the telephone</i>	167 L 2 C 4 <i>Practise food safety methods in a food business</i>	16108 L3 C5 Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale	16103 L4 C25 Process beef carcasses to produce meat cuts	Management
62 L2 C2 <i>Maintain personal presentation in the workplace</i>	20666 L2 C2 <i>Demonstrate a basic knowledge of contamination hazards and control methods used in a food business</i>	16107 L3 C25 Produce trimmed, sliced, sawn and minced beef meat cuts, and tray them for display and sale	16104 L3 C4 Process poultry carcasses to produce meat cuts	6990 L4 (5) C16 Forecast requirements and order product for meat retailing
64 L1 C2 <i>Perform calculations for the workplace</i>				14928 L5 C15 Manage processing and manufacture of meat products for retailing
1227 L 2 C3 <i>Communicate information in a specified workplace</i>	17236 L2 C2 <i>Demonstrate knowledge of refrigeration for meat retailing</i>	16109 L3 C12 Produce trimmed, sliced, sawn and minced pork meat cuts, and tray them for display and sale	16105 L4 C14 Process pork carcasses to produce meat cuts	14930 L5 C6 Manage the merchandising and display of meat for sale
11938 L2 C2 <i>Assist customers to buy goods and/or services face to face</i>			16106 L4 C14 Process sheep carcasses to produce meat cuts	14931 L4 C5 Manage occupational safety and health in a retail meat outlet
11941 L2 C2 <i>Build rapport with customers</i>	12624 L2 C8 <i>Monitor a meat processing operation under a HACCP system</i>	16110 L3 C13 Produce trimmed, sliced, sawn and minced sheep meat cuts, and tray them for display and sale	17234 L3 C4 Demonstrate knowledge of livestock development and slaughter	14932 L4 (5) C5 Manage hygiene in a retail meat outlet
Cookery (3)	Communications & Sales (39)	New 1 L3 C4 Produce rolled sheep meat cuts and tray them for display and sale	17235 L3 C4 Demonstrate knowledge of livestock anatomy, cuts, and meat yield	Cookery
17238 L3 C3 <i>Describe the nutritional values, cooking and serving suggestions for meat products</i>	6996 L4 C20 Produce value-added meat-based products for display and sale	New 2 L3 C4 Produce rolled pork meat cuts and tray them for display and sale	New 5 L1 C4 Demonstrate knowledge of meat retail products	13344 L2 C2 <i>Demonstrate knowledge of the characteristics of commercial cookery methods and their applications</i>
		New 4 L2 C2 Produce rolled poultry meat cuts and tray them for display and sale		
Occupational Safety & Health and Legislation (6)	6997 L3 C16 <i>Produce trays of wrapped and labelled meat suitable for display</i>	New 3 L3 C5 Produce rolled beef meat cuts and tray them for display and sale	Knife Maintenance (4)	15900 L1 C3 Prepare and present meat in the hospitality industry
497 L1 C3 <i>Protect health and safety in the workplace</i>	17237 L3 C3 <i>Describe the purpose and methods for adding value to meat for retail sale</i>	Core Skills (4)	2503 L1 C2 Maintain hand knives in the meat processing industry	
17239 L3 C3 Demonstrate knowledge of legislation applicable to the retail meat trade		2989 L2 C4 Read and assess texts to gain knowledge	17024 L2 C2 Sharpen hand knives in the meat processing industry	

Unit standards in red are the responsibility of the RMITO, unit standards in blue have been developed as part of the review and are not yet registered with NZQA.

Unit standards with a dark grey background are compulsory and light gray background are elective components of the Meat Retail Introductory Knowledge and Skills qualification