

Table 4 National Certificate in Meat Butchery (Introductory) Level 2 [Target Business Model = Break & Bone]

60 compulsory credits + 15 elective credits =75 credits (Approximately 1 year)

Compulsory = 56 credits		Elective 19 credits from the following		
Customer service Sales (17)	Food safety (16)	Smallgoods (57)	Cookery (8)	Trimmed, sliced, sawn, minced and rolled meat cuts (67)
56 L1 C2 Attend to customer enquiries face-to-face and on the telephone	167 L 2 C 4 Practise food safety methods in a food business	6993 L3 C23 Cure and smoke meat for sale	13344 L2 C2 Demonstrate knowledge of the characteristics of commercial cookery methods and their applications	16107 L3 C25 Produce trimmed, sliced, sawn and minced beef meat cuts, and tray them for display and sale
62 L2 C2 Maintain personal presentation in the workplace	20666 L2 C2 Demonstrate a basic knowledge of contamination hazards and control methods used in a food business	6995 L3 C30 Produce meat-based smallgoods for meat retailing	15900 L1 C3 Prepare and present meat in the hospitality industry	16108 L4 C7 Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale
64 L1 C2 Perform calculations for the workplace	17236 L2 C2 Demonstrate knowledge of refrigeration for meat retailing	Livestock anatomy development and slaughter (8)	17238 L3 C3 Describe the nutritional values, cooking and serving suggestions for meat products	16109 L3 C12 Produce trimmed, sliced, sawn and minced pork meat cuts, and tray them for display and sale
11938 L2 C2 Assist customers to buy goods and/or services face to face	12624 L2 C8 Monitor a meat processing operation under a HACCP system		17234 L3 C4 Demonstrate knowledge of livestock development and slaughter	Processing Carcasses (57)
1227 L 2 C3 Communicate information in a specified workplace	2503 L1 C2 Maintain hand knives in the meat processing industry	17235 L3 C4 Demonstrate knowledge of livestock anatomy, cuts, and meat yield	16103 L4 C25 Process beef carcasses to produce meat cuts	
2989 L2 C4 Read and assess texts to gain knowledge	17024 L2 C2 Sharpen hand knives in the meat processing industry	16106 L4 C14 Process sheep carcasses to produce meat cuts	16104 L3 C4 Process poultry carcasses to produce meat cuts	New 2 L3 C4 Produce rolled pork meat cuts and tray them for display and sale
Packaging and Labelling (20)	OSH(3)		16105 L4 C14 Process pork carcasses to produce meat cuts	New 3 L3 C5 Produce rolled beef meat cuts and tray them for display and sale
6997 L3 C16 Produce trays of wrapped and labelled meat suitable for display	497 L1 C3 Protect health and safety in the workplace		New 4 L2 C2 Produce rolled poultry meat cuts and tray them for display and sale	
New 5 L1 C4 Demonstrate knowledge of meat retail products				

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.