

Table 6 National Certificate in Meat Retail (Management) Level 5 [Target Business Model = Retail Meat]

A minimum of 82 credits approximately 14 months in total

NC in Meat Retailing (Management) L5 C78			Elective - either 168 or 1264 & 167
14928 L5 C15 Manage processing and production of meat products for retailing	6990 L4 (5) C16 Forecast requirements and order product for meat retailing	17234 L3 C4 Demonstrate knowledge of livestock development and slaughter	168 L 3 C4 Demonstrate knowledge of food contamination, hazards and control methods
14931 L5 C5 Manage occupational safety and health in a retail meat outlet	14929 L5 C10 Manage a retail meat outlet as a profitable business	17235 L3 C4 Demonstrate knowledge of livestock anatomy, cuts, and meat yield	or
17237 L3 C3 Describe the purpose and methods for adding value to meat for retail sale	14930 L5 C6 Manage the merchandising and display of meat for sale	17236 L2 C2 Demonstrate knowledge of refrigeration for meat retailing	12624 L2 C8 Monitor a meat processing operation under a HACCP system
17239 L3 C4 Demonstrate knowledge of legislation applicable to the retail meat trade	14932 L4 (5) C5 Manage hygiene in a retail meat outlet	17238 L3 C3 Describe the nutritional values, cooking and serving suggestions for meat products	and
1277 L2 C3 Communicate information in a specified workplace			167 L 2 C4 Practise food safety methods in a food business

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 Advanced Knowledge and Skills qualification

The management package was not considered by the Meat Butchery Advisory Group.