

Table 1 National Certificate in Meat Retailing (Meat Packing) Level 2 [Target Business Model = Shelf Ready]

57 compulsory credits plus a minimum of 6 elective credits (Approximately 11 months)

Compulsory		Elective a minimum of 6 credits from the following:
Retail focused unit standards (13)	Customer service Sales (17)	2989 L2 C3 Read and assess texts to gain knowledge
11971 L1 C3 Use safe work practices in a retail or distribution environment	56 L1 C2 Attend to customer enquiries face-to-face and on the telephone	17236 L2 C2 LCP Demonstrate knowledge of refrigeration for meat retailing
11978 L1 C2 Maintain housekeeping in a retail or wholesale outlet	62 L2 C2 Maintain personal presentation in the workplace	17237 L3 C3 LCP Describe the purpose and methods for adding value to meat for retail sale
11962 L2 C3 Fill shelves in a retail or distribution environment	64 L1 C2 LCP Perform calculations for the workplace	12624 L2 C8 Monitor a meat processing operation under a HACCP system
24997 L2 C5 Demonstrate knowledge of theft and fraud in a retail or distribution environment	11938 L2 C2 LCP Assist customers to buy goods and/or services face to face	16502 L2 C2 Demonstrate knowledge of stock control procedures in a freezer and/or chiller in the meat industry
<i>This Unit replaced 11970 L2 C2 Demonstrate knowledge of loss prevention techniques in a retail or distribution environment</i>	11941 L2 C2 LCP Build rapport with customers	20666 L2 C2 Demonstrate a basic knowledge of contamination hazards and control methods used in a food business
Packaging, Labelling & Basic Stock Knowledge (20)	1277 L 2 C3 Communicate information in a specified workplace	Knife Maintenance (4)
6997 L3 C16 LCP Produce trays of wrapped and labelled meat suitable for display	11974 L2 C4 Participate in a team in a retail or distribution environment	2503 L1 C2 LCP Maintain hand knives in the meat processing industry
New 5 L1 C4 Demonstrate knowledge of meat retail products	OSH(3)	17024 L2 C2 LCP Sharpen hand knives in the meat processing industry
Food safety (8)	497 L1 C3 LCP Protect health and safety in the workplace	
167 L 2 C4 LCP Practise food safety methods in a food business		

Unit standards in red are the responsibility of the RMITO

The unit standard flagged are in the Meat Retail Limited Credit Programme LCP are highlighted in Yellow.