

Table 8 National Certificate in Meat Retail (Processing) with strands in Cabinet Ready Meat and Carcase Processing - Level 3 or 4 depending on strand [Target Business Model = cabinet and case ready processing plants within retail meat operations]

Introductory 34 credits + 174 compulsory credits + 3 elective credits = 225 credit total (Approximately 3 year in total or 2 years on top of introductory qualification)

Food safety (16)	Cabinet Ready Meat Strand - Trimming & Slicing (74)	Carcase Processing (65)
167 L 2 C 4 <i>Practise food safety methods in a food business</i>	16107 L3 C25 Produce trimmed, sliced, sawn and minced beef meat cuts, and tray them for display and sale	16103 L4 C25 Process beef carcasses to produce meat cuts
Knife Maintenance (4)	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
2503 L1 C2 Maintain hand knives in the meat processing industry	16110 L3 C13 Produce trimmed, sliced, sawn and minced sheep meat cuts, and tray them for display and sale	16106 L4 C14 Process sheep carcasses to produce meat cuts
17024 L2 C2 Sharpen hand knives in the meat processing industry	New 1 L3 C4 Produce rolled sheep meat cuts and tray them for display and sale	
Occupational Safety & Health and Legislation (6)	New 2 L3 C4 Produce rolled pork meat cuts and tray them for display and sale	
497 L1 C3 Protect health and safety in the workplace	New 3 L3 C5 Produce rolled beef meat cuts and tray them for display and sale	
Carcase Processing	New 4 L2 C2 Produce rolled poultry meat cuts and tray them for display and sale	
16108 L3 C5 Produce trimmed, sliced, minced and 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.

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