

**Table 2 National Certificate in Meat Retail (Shelf Ready) Level 2 [Target Business Model = Shelf Ready]**

73 compulsory credits + 7 elective =85 credits (Approximately 14 months)

Compulsory = 77 credits			Elective a minimum of 8 credits from the following:		
Retail focused unit standards (13)	Customer service Sales (16)	Food safety (18)	Smallgoods	Cookery (8)	Trimmed, sliced, sawn, minced and rolled meat cuts (67)
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	167 L 2 C4 <b>LCP</b> Practise food safety methods in a food business	6993 L3 C23 Cure and smoke meat for sale	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
	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	17238 L3 C3 <b>LCP</b> Describe the nutritional values, cooking and serving suggestions for meat products	16107 L4 C25 Produce trimmed, sliced, sawn and minced beef meat cuts, and tray them for display and sale
11978 L1 C2 Maintain housekeeping in a retail or wholesale outlet	64 L1 C2 <b>LCP</b> Perform calculations for the workplace	17236 L2 C2 <b>LCP</b> Demonstrate knowledge of refrigeration for meat retailing	Livestock anatomy development and slaughter	13344 L2 C2 Demonstrate knowledge of the characteristics of commercial cookery methods and their applications	16109 L4 C12 Produce trimmed, sliced, sawn and minced pork meat cuts, and tray them for display and sale
	1277 L 2 C3 Communicate information in a specified workplace				
11962 L2 C3 Fill shelves in a retail or distribution environment	11938 L2 C2 <b>LCP</b> 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	<b>Processing Carcasses [Break &amp; Bone]</b>	16110 L4 C13 Produce trimmed, sliced, sawn and minced sheep meat cuts, and tray them for display and sale
24997 L2 C5 Demonstrate knowledge of theft and fraud in a retail or distribution environment	11941 L2 C2 <b>LCP</b> Build rapport with customers	16502 L2 C2 Demonstrate knowledge of stock control procedures in a freezer and/or chiller in the meat industry	17235 L3 C4 Demonstrate knowledge of livestock anatomy, cuts, and meat yield	16103 L4 C25 Process beef carcasses to produce meat cuts	New 1 L3 C4 Produce rolled sheep meat cuts and tray them for display and sale
	11974 L2 C4 Participate in a team in a retail or distribution environment				
<b>Packaging, Labelling &amp; Basic Stock Knowledge (20)</b>	17237 L3 C3 <b>LCP</b> Describe the purpose and methods for adding value to meat for retail sale	<b>Knife Maintenance (4)</b>	<b>Food safety (18)</b>	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
6997 L3 C16 <b>LCP</b> Produce trays of wrapped and labelled meat suitable for display	<b>OSH(3)</b>	2503 L1 C2 <b>LCP</b> Maintain hand knives in the meat processing industry	168 L 3 C4 <b>LCP</b> Demonstrate knowledge of food contamination, hazards and control methods	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
New 5 L1 C4 Demonstrate knowledge of meat retail products	497 L1 C3 <b>LCP</b> Protect health and safety in the workplace	17024 L2 C2 <b>LCP</b> Sharpen hand knives in the meat processing industry	2989 L2 C4 Read and assess texts to gain knowledge	16106 L4 C14 Process sheep carcasses to produce meat cuts	New 4 L2 C2 Produce rolled poultry meat cuts and tray them for display and sale

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 Packers qualification. The unit standard flagged for the Meat Retail Limited Credit Programme (**LCP**) are highlighted in Yellow.