

## Limited Credit Programme

### 2735 LCP v2 – Introduction to Food and Beverage Processing (Meat Processing) Level 2

*Target Programme: PR-20606 - 2735 NZC v2 – Food or Beverage Processing (Level 2) (5 Months)*

<b>Name</b>		<b>Employer</b>	
<b>Employee Number</b> (if applicable)		<b>Workplace/Site</b>	
<b>Enrolment Date</b>		<b>Duration</b>	2 Months
<b>Programme Title</b>	PR-20607 - 2735 LCP v2 -Introduction to Food and Beverage Processing (Level 2) v4		

### Programme Requirements

Select a minimum of 20 credits and maximum of 24 credits

Unit No.	Unit Title	Version	Level	Credits	Selected
07682	Pack food and/or related products manually	4	2	2	
07758	Identify product and packaging faults on food or related products production lines	5	2	5	
19506	Demonstrate knowledge of and carry out company quality procedures in a manufacturing environment	5	2	3	
20644	Demonstrate knowledge of the Animal Welfare Act in a primary industry operation	4	3	5	
21329	Maintain housekeeping in a manufacturing environment	4	2	3	
24528	Demonstrate knowledge of food processing industry workplace hygiene and food safety requirements	2	2	5	
24529	Demonstrate knowledge of the basic food and/or related products processing quality requirements	2	2	5	
28580	Demonstrate understanding of livestock behaviour in the yards and when transporting in a meat processing operation	2	2	5	
30034	Carry out stock handling activities in a meat processing operation under close supervision	1	2	8	
30035	Clean the processing area during meat processing operations under close supervision	1	2	5	
30039	Describe hygiene and food safety requirements in a primary products food processing operation	2	2	5	
30040	Describe the care, use, storage, handling, sharpening, and maintenance of hand knives in a food processing operation	2	2	3	
<b>Total Credits</b>					

