

**2735 - New Zealand Certificate in Food or Beverage Processing (Level 2)**

<b>Name</b>		<b>Employer</b>	
<b>Employee Number</b> (if applicable)		<b>Workplace/Site</b>	
<b>Enrolment Date</b>		<b>Duration</b>	5 Months
<b>Programme Title</b>	PR-20606 - 2735 NZC v2 - Food or Beverage Processing (Level 2) v3		

**Qualification Requirements** - You will be awarded this qualification once you have completed 45 credits. The Learner must complete 13 credits from the Compulsory section and 32 credits from the Elective section.

**Please note:** Competenz resources are provided for the Unit Standards marked with an \*Asterix

**Compulsory** - The following Unit Standards are required

Unit No.	Unit Title	Version	Level	Credits
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
24529	Demonstrate knowledge of the basic food and/or related products processing quality requirements	2	2	5
<b>Compulsory Total</b>				<b>13</b>

**Elective** - Select 32 credits from the following Unit Standards and Programme rules in grey shading

Unit No.	Unit Title	Version	Level	Credits	Selected
<b>GPO 1 - Complete 7 Credits</b>					
*20666	Demonstrate basic knowledge of contamination hazards and control methods used in a food business	7	2	2	
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	
30039	Describe hygiene and food safety requirements in a primary products food processing operation	2	2	5	
<b>Elective Total</b>					



Unit No.	Unit Title	Version	Level	Credits	Selected
<b>GPO 2 - Complete 10 credits</b>					
*03490	Complete an incident report	8	1	2	
*07755	Demonstrate and apply knowledge of safe working practices in the food or related product processing workplace	5	2	5	
*07756	Handle chemicals safely in food or related product production environments	5	2	2	
17593	Apply safe work practices in the workplace	6	2	4	
*25043	Lockout and reinstate machinery in the workplace	5	3	4	
30041	Describe personal health and safety when working in a primary products food processing operation	2	2	2	
*32565	Demonstrate knowledge of fatigue of workers in a manufacturing environment	1	2	5	
<b>Elective Total</b>					

Unit No.	Unit Title	Version	Level	Credits	Selected
<b>GPO 3 - Complete 10 credits</b>					
*07644	Clean and sanitise food or related product production equipment manually	5	2	2	
07682	Pack food and/or related products manually	4	2	2	
20298	Fill and close containers in a manufacturing environment	4	2	2	
20644	Demonstrate knowledge of the Animal Welfare Act in a primary industry operation	4	3	5	
21160	Locate and identify anatomical features of a carcass	4	2	2	
*21331	Perform basic computing functions in a manufacturing environment	4	2	2	
28580	Demonstrate understanding of livestock behaviour in the yards and when transporting in a meat processing operation	2	2	5	
28582	Demonstrate knowledge of producing quality meat in a meat processing operation	1	2	5	
30028	Prepare cartons to pack meat in a meat processing operation under close supervision	1	2	2	
30029	Weigh and dispatch product in a meat processing operation under close supervision	1	2	5	
30030	Carry out viscera operations in a meat processing operation under close supervision	1	2	5	
30031	Trim meat product in a meat processing operation under close supervision	1	2	5	
30032	Use hand held cutting equipment to carry out range of meat processing activities under close supervision	1	2	5	
30033	Carry out cool store or freezer related activities in a meat processing operation under close supervision	1	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	
30036	Identify meat cuts in a meat processing operation	1	2	5	

30037	Use small machinery to carry out a range of routine tasks under close supervision in meat processing operations	1	2	5	
30040	Describe the care, use, storage, handling, sharpening, and maintenance of hand knives in a food processing operation	2	2	3	
<b>Elective Total</b>					

Unit No.	Unit Title	Version	Level	Credits	Selected
<b>GPO 4 - Select 1 Unit Standard</b>					
24527	Demonstrate and apply knowledge of the work environment in the food and related product processing industry	2	2	5	
30038	Describe communication, self-management, and problem-solving skills used in a primary products food processing operation	2	2	5	
*32318	Communicate effectively and work cooperatively to complete production tasks in a manufacturing environment	1	2	5	
<b>Elective Total</b>					

<b>Credit Summary</b>		<b>Selected</b>
Total credits from Compulsory		<b>13</b>
Total credits from Elective		
<i>(Max 50 credits)</i> <b>Total Qualification Credits</b>		