

Foundations Meat Processing: **BRINGING** you the basics Programme

About this programme

This qualification programme is virtually for anyone who has a role in a meat processing plant. It provides the **essential skills and knowledge** required for meat processing in New Zealand today.

This programme is run by RMG under a contractual arrangement with **Te Pūkenga – Work based Learning**

What you will learn – WHAT WE DO

In this programme we are **BRINGING** you the basics, and we have called this level **What we do**

This means we cover all the basics the most important stuff you need to know about keeping yourself and others safe, keeping the food product you are processing safe, and what makes a quality product

Health and Safety skills

Understand Fatigue (keeping yourself well)

Develop Safe Practices (keeping you & others safe)

Understand Knives (handling, cleaning, storage)

Hygiene and Food Safety skills

Understand food safety requirements (keeping food safe)

Product Quality skills

Understand faults and variations (keeping it out)

Awareness of quality meat products



People skills

Communicate effectively with others in the workplace

Work cooperatively within a team and contribute to the achievement of objectives.

Business Operation skills

Comply with internal policies, and legislation and other external requirements for business operations.

Qualification Gained

New Zealand Certificate in Food or Beverage (Meat Processing) (**Level 2**) [NZQA Ref: 2735 v2]

Who should attend?

It is targeted at those currently working in the meat processing industry that are post induction, ancillary services staff such as cleaners, chiller/coolstores or freezer staff, yardies, for returning seasonal staff and any staff who have **NOT** completed a formal Level 3 or above NZQA qualification.

Career Opportunities

- Multi skilling
- Production & Packing Roles
- Meat Processing Apprenticeships

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Training Progression

This programme leads into the NZ Certificate in Meat and Meat Product Manufacturing (**Level 3**) [NZQA Ref: 2495 v2]

Admission Information

All participants must have access to a workplace verifier and full support of the company to attend training sessions.

Modules in this programme

Assessment Standards

The assessment standards covered in this programme **11 in total** have been integrated

Topics		Number	Credits
Health and Safety	Fatigue, Safe Practices, Knife Handling	3	13
Hygiene & Food Safety	Company requirements	2	8
Product Quality	Processing quality requirements, producing quality meat	4	15
Communication & Teamwork	Effective workplace communications and cooperation	1	5
Job Tasks (Practical)	Product, Packing or Ancillary services job functions	1	2 - 8

Delivery & Certification

Venue: This programme can be run anytime across the country, it will be delivered **on premises**, at your workplace providing maximum flexibility and minimal disruption.

Certification: Upon successful completion of the programme, all results will be registered with NZQA and learners will be awarded a New Zealand Certificate – **Te Pūkenga** programme (**Level 2**)

[View terms and conditions on website](#)

Contact Us – Lets talk training

For any:

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