

Seasoned Meat Processing: BRIDGING the knowledge gap Programme

About this programme

This qualification programme is for anyone who has a **role within the hygiene areas** of 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 – WHY WE DO

In this programme we are **BRIDGING** the knowledge gap, and we have called this level **Why we do**

This means we go beyond the basics delving into the reasons and understanding behind meat processing procedures and techniques.

Health, Safety & Environmental skills

Apply safe work practices (your responsibilities)

Develop sustainable environmental practices

Understand the full use & maintenance of knives #

Product Safety skills

Understand contamination & the use of hygienic practices

Develop awareness of product safety processes

Product Quality skills

Understand quality assurance



People skills

Interact on the processing line

Achieve the designated tasks together

Business Operation skills

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

Product roles only

Qualification Gained

NZ Certificate in Meat and Meat Product Manufacturing (**Level 3**) [NZQA Ref: 2495 v2]

Who should attend?

It is targeted at those currently working in industry that are returning seasonal staff, and staff who have completed the **Foundations** programme

Career Opportunities

- Multi skilling
- Advanced Production Roles
- Technical Roles

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Training Progression

This programme leads into the NZ Certificate in Meat and Meat Product Manufacturing (**Level 4**) [NZQA Ref: 2496 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 **10 - 11 in total** have been integrated

Topics		Number	Credits
Health, Safety & Environmental	Safe work practices, environmental sustainability, knife safety#	3	5 - 10
Hygiene & Food Safety	Food / Product safety procedures	3	15
Product Quality	Quality assurance requirements	1	5
Communication & Teamwork	Workplace communication channels, productivity	2	5
Job Tasks (Practical)	Product – Boning & Slaughter Floor or Packing operations	1	5 - 10

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 3**)

View terms and conditions on website

Contact Us – Lets talk training

For any:

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