

Advanced Meat Processing: **BUILDING** the capability Programme

About this programme

This qualification programme is for anyone who either has or would like to progress into a advanced boning, optimization or a dressing of products 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 – HOW WE DO

In this programme we are **BUILDING** the capability, and we have called this level **How we do**

This means we explain the implementation of the meat processing systems, procedures and day to day management of the process and people

Health, Safety & Environmental skills

Understand monitoring of health & safety procedures

Understand monitoring of environmental practices

Food Safety skills

Understand implementing of food safety requirements

People skills

Understand analysing and conveying workplace information



Process skills

Understand implementing work priorities

Business Operation skills

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

Qualification Gained

NZ Certificate in Meat and Meat Product Manufacturing (**Level 4**) with strands in Boning operations, Slaughter-Floor or Dressing Operations, Optimising Meat Yields [NZQA Ref: 2496 v2]

Who should attend?

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

Career Opportunities

- Multi skilling
- Advanced Production Roles
- Supervisory Roles

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Training Progression

This programme leads into the NZ Diploma in Meat Processing (**Level 5**) [NZQA Ref: 3016 v1] **OR** NZ Certificate in Business (Introduction to Team Leadership) (**Level 3**) [NZQA Ref: 2453 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 **5 core and between 4 & 5** strand specific have been integrated

Topics		Number	Credits
Health, Safety & Environmental	Health and Safety procedural systems, Environmental sustainability	2	10
Food Safety	Legislative requirements	1	5
People	Workplace information	1	5
Process	Work priorities	1	10
Job Tasks (Practical)	Dressing Operations or Boning Optimisation operations	4/5	50 - 75

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 4**)

[View terms and conditions on website](#)

Contact Us – Lets talk training

For any:

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