

CARCASS GRADING OVINE



This course is designed to equip people employed in the meat processing industry with the knowledge to effectively and efficiently grade carcasses in accordance with organisational standards, specifications and Meat NZ grading classifications.

KEY BENEFITS

- › Provides knowledge and practical skills to enable effective and efficient grading
- › Delivers the National Certificate in Meat Processing (Grading) (Level 3) (optional)

WHO SHOULD ATTEND

- › All supervisors involved in grading of carcasses
- › All grading personnel

UNIT STANDARDS ACHIEVED

- › 2511 - Demonstrate knowledge of ovine grading classifications (3 credits)
 - › 2507 - Grade ovine carcasses (50 credits)
- Additional unit standards to achieve qualification:
- › 497 - Demonstrate knowledge of workplace health and safety requirements (3 credits)
 - › 1277 - Communicate information in a specified workplace (3 credits)
 - › 2505 - Demonstrate knowledge of meat industry workplace hygiene and food safety requirements (4 credits)
 - › 3501 - Demonstrate knowledge of and apply listening techniques (4 credits)
 - › 4248 - Describe requirements and expectations faced by employees within New Zealand workplaces (3 credits)
 - › 4249 - Demonstrate care and timeliness as an employee (3 credits)
 - › 7123 - Demonstrate knowledge of problem solving and apply a problem solving technique to a problem (2 credits)

- › 9677 - Participate in a group/team which has an objective(s) (3 credits)
- › 12382 - Identify the significance of one's work within an employing organisation (2 credits)
- › 17593 - Apply safe work practices in the workplace (4 credits)

COURSE DETAILS ^{IV}

Prerequisite:

Pre-course assessment if National Certificate is being delivered.

Course Length:

1 day.

Assessment:

Conducted approximately 4 weeks after completion of the course.

Pricing:ⁱ

Standard course - \$919

National Certificate Option - \$1315

All prices are exclusive of GST and disbursements and are based on a minimum of 5 trainees per course

Price Variations:

Premium prices for this course may apply if less than 5 people attend the course.

ITO Subsidy:ⁱⁱ

A course fee subsidy from an appropriate ITO may be available. Please contact us for further information.

Disbursements:ⁱⁱⁱ

All disbursements will be charged at cost unless agreed otherwise.

FOR MORE INFORMATION

E. training@asurequality.com, W. www.asurequality.com/training/

ⁱ All prices exclude GST & disbursements. Discounted prices may be available depending on the number of people attending the training.

ⁱⁱ ITO subsidy subject to change.

ⁱⁱⁱ Disbursements include specific additional trainer and assessor costs required to run the course such as travel, accommodation, meals etc. These will vary depending on the location of the course hence why they are charged separately and at cost.

^{iv} AsureQuality reserves the right to change this information at any time without notice. Please contact AsureQuality for the latest information.