



The Level 2 Certificate for Proficiency in Meat and Poultry Industry Skills

The Food Production industry has recognised, the meat and poultry sector of the food production industry has been striving towards meeting the ever rising standards of hygiene, safety, higher The level 2 Certificate for Proficiency in Meat and Poultry Industry Skills is designed for people working in the meat and poultry industry. It covers a broad range of skills from handling of livestock, slaughter, boning of the meat, factory butchery, meat products, meat wholesaling and retail butchery and butchery sales and service. It offers you the opportunity to develop skills and knowledge required to prove competency at work. It is also suitable if you are already competent in meat processing activities and are looking for ways of developing your existing skills and knowledge, perhaps to support multi-skilling or increase productivity at work to enable career development.



The 100% funding is again offered by intrinsic training Solutions if we deliver the programme for individuals working towards this Level 2 Certificate in Meat & Poultry Industry Skills providing the criteria is met.

This specific QCF funded qualification for the meat and poultry industry enabling individuals to work towards the specialist units for the jobs in the industry ranging from, tasks completed in the

The qualification offers a unique mix of

- Occupational skills and knowledge units covering processing, service and support competences combined with
 - Detailed knowledge units relevant to the different job roles in the meat industry.
- The flexible choice of units, allows selection of units that are most relevant to the individuals employment, learning and progression requirements.

The choice of units also reflects the wide variety of jobs which people do in different types of companies in the meat industry.

The Units have been combined into three groupings:

Group A contains:

Livestock Handling and Welfare Units
Primary Processing Units
Secondary Processing and Butchery Units
Butchery Sales and Service Units
Support Operation Units

Group B contains:

The Common Operations units these offer you the opportunity to take competencies which are generic to the whole food and drink industry, such as food safety, working with others and quality.

Group C contains:

Meat Industry Knowledge Units





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This QCF Certificate in Meat & Poultry Industry Skills is available with 100% funding through Intrinsic Training Solutions we are specialists in delivering these qualifications in the workplace. We deliver workplace training programmes over a very wide geographical area refer to our [training location page for confirmation](#).

Contact Intrinsic Training Solutions by telephoning 01536 521024 or by e mailing enquiries@intrinsictraining.com finally complete out [convenient contact form](#) whichever way you decide to contact us you can be assured of first class service and a response to you enquiry within 3 working days.

Assessment Requirements

The Level 2 Certificate for Proficiency in Meat and Poultry Skills Industry Skills must be assessed in the workplace, so is only suitable if you are employed in the meat and poultry industry. The assessment requirements for this qualification are detailed in Improve's (the Sector Skills Council for Food and Drink Manufacturing) Proficiency Assessment Strategy 2010.

Progression

On completion of the Level 2 Certificate for Proficiency in Meat and Poultry Industry Skill, you may depending on your job role, have opportunities to progress to the Level 3 Certificate for Proficiency in Meat and Poultry Industry Skills, or generic management qualifications at level 3.

Further Information

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| Stock Handling & Welfare Units | | | |
|---|-------|--------|------|
| Group A – at least 21 <u>Credits</u> Must be Achieved in this Group. | | | |
| Unit Title | Level | Credit | GLH* |
| Receive livestock in food operations | 2 | 2 | 10 |
| Understand how to receive livestock in food operations | 2 | 3 | 17 |
| Receive poultry in food operations | 2 | 2 | 11 |
| Understand how to receive poultry in food operations | 2 | 3 | 20 |
| Contribute to Bio-security in livestock holding in food operations | 2 | 2 | 9 |
| Understand how to contribute to bio-security in livestock holding in food operations | 2 | 2 | 14 |
| Maintain reception and holding areas for livestock in food operations | 2 | 2 | 10 |
| Understand how to maintain reception and holding areas for livestock in food operations | 2 | 2 | 11 |
| Care for livestock pre-slaughter in food operations | 2 | 1 | 7 |
| Understand how to care for livestock pre-slaughter in food operations | 2 | 2 | 13 |
| Care for poultry pre-slaughter in food operations | 2 | 1 | 9 |
| Understand how to care for poultry pre-slaughter in food operations | 2 | 2 | 14 |
| Prepare and monitor feed and water supplies to livestock in food operations | 2 | 2 | 12 |
| Understand how to prepare and monitor feed and water supplies to livestock in food operations | 2 | 2 | 14 |
| Carry out manual stunning of poultry | 2 | 2 | 12 |
| Understand how to carry out manual stunning of poultry | 2 | 2 | 12 |
| Carry out manual stunning of red meat species | 2 | 2 | 12 |
| Understand how to carry out manual stunning red meat species | 2 | 2 | 12 |
| Operate an electric stunning system for poultry | 2 | 2 | 10 |
| Understand how to operate an electric stunning system for poultry | 2 | 2 | 9 |



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|---|-------|--------|------|
| Group A – at least 21 <i>Credits</i> Must be Achieved in this Group. | | | |
| Unit Title | Level | Credit | GLH* |
| Operate a gas stunning system for poultry | 2 | 2 | 10 |
| Understand how to operate a gas stunning system for poultry | 2 | 2 | 11 |
| Operate a stunning system for red meat species | 2 | 2 | 12 |
| Understand how to operate a stunning system for red meat species | 2 | 2 | 11 |
| Carry out manual bleeding operations | 2 | 2 | 11 |
| Understand how to carry out manual bleeding operations | 2 | 2 | 11 |
| Operate a poultry bleeding system | 2 | 2 | 13 |
| Understand how to operate a poultry bleeding system | 2 | 2 | 12 |
| Carry out religious slaughter | 2 | 2 | 11 |
| Understand how to carry out religious slaughter | 2 | 2 | 11 |
| Carry out bleeding operations for Halal meat | 2 | 2 | 11 |
| Understand how to carry out bleeding operations for Halal meat | 2 | 2 | 10 |
| Operate a meat carcass shackling system | 2 | 1 | 7 |
| Understand how to operate a meat carcass shackling system | 2 | 1 | 7 |
| Carry out skinning of meat carcasses | 2 | 1 | 6 |
| Understand how to carry out skinning of meat carcasses | 2 | 1 | 10 |
| Operate a poultry plucking system | 2 | 1 | 8 |
| Understand how to operate a poultry plucking system | 2 | 1 | 8 |
| Operate a de-hairing system | 2 | 1 | 5 |
| Understand how to operate a de-hairing system | 2 | 1 | 5 |
| Carry out rodding and clipping of meat carcasses | 2 | 1 | 7 |
| Understand how to carry out rodding and clipping of meat carcasses | 2 | 1 | 6 |
| Carry out splitting of meat carcasses | 2 | 1 | 7 |
| Understand how to carry out splitting of meat carcasses | 2 | 1 | 7 |
| Remove specified risk material in meat processing | 2 | 1 | 9 |
| Understand how to remove specified risk material in meat processing | 2 | 1 | 10 |
| Control automated meat/poultry processing operations | 2 | 2 | 10 |



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|--|--------------|---------------|-------------|
| Group A – at least 21 <u>Credits</u> Must be Achieved in this Group. | | | |
| Unit Title | Level | Credit | GLH* |
| Understand how to control automated meat/poultry processing operations | 2 | 2 | 9 |
| Carry out manual evisceration of poultry carcasses | 2 | 1 | 9 |
| Understand how to carry out manual evisceration of carcasses for Kosher meat | 2 | 1 | 8 |
| Understand how to carry out manual evisceration of poultry carcasses | 2 | 1 | 8 |
| Carry out manual evisceration of red meat carcasses | 2 | 1 | 9 |
| Understand how to carry out manual evisceration of red meat carcasses | 2 | 1 | 8 |
| Operate a carcass electrical stimulation system | 2 | 1 | 7 |
| Understand how to operate a carcass electrical stimulation system | 2 | 1 | 9 |



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| Secondary Processing & Butchery Units | | | |
|--|--------------|---------------|------------|
| Group C – at least 21 <u>Credits</u> Must be Achieved in this Group. | | | |
| Unit Title | Level | Credit | GLH |
| Sort waste by-products and edible co-products in meat processing | 2 | 1 | 8 |
| Understand how to sort poultry waste by-products and edible co-products | 2 | 1 | 9 |
| Understand how to sort red meat waste by-products and edible co-products | 2 | 1 | 9 |
| Process waste by-products and edible co-products in meat processing | 2 | 1 | 8 |
| Understand how to process poultry waste by-products and edible co-products | 2 | 1 | 9 |
| Understand how to process red meat waste by-products and edible co-products | 2 | 1 | 9 |
| Carry out primal cutting in meat processing | 2 | 2 | 12 |
| Understand how to carry out primal cutting in poultry processing | 2 | 2 | 9 |
| Understand how to carry out primal cutting in red meat processing | 2 | 2 | 9 |
| Carry out boning in meat processing | 2 | 3 | 14 |
| Understand how to carry out boning in poultry processing | 2 | 2 | 12 |
| Understand how to carry out boning in red meat processing | 2 | 2 | 12 |
| Carry out seaming or filleting in meat processing | 2 | 2 | 12 |
| Understand how to carry out seaming or filleting in meat processing | 2 | 2 | 10 |
| Carry out trimming in meat processing | 2 | 2 | 14 |
| Understand how to carry out trimming in meat processing | 2 | 2 | 12 |
| Carry out primal butchery of red meat in sales operations | 2 | 2 | 12 |
| Understand how to carry out primal butchery of red meat in sales operations | 2 | 2 | 14 |
| Carry out secondary butchery of red meat in sales operations | 2 | 2 | 12 |
| Understand how to carry out secondary butchery of red meat in sales operations | 2 | 2 | 15 |
| Carry out poultry butchery in sales operations | 2 | 2 | 11 |
| Understand how to carry out poultry butchery in sales operations | 2 | 2 | 15 |
| Carry out wild game butchery in sales operations | 2 | 2 | 11 |
| Understand how to carry out wild game butchery in sales operations | 2 | 2 | 15 |
| Produce portion controlled raw meat products | 2 | 2 | 8 |



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| Unit Title | Level | Credit | GLH |
|--|-------|--------|-----|
| Understand how to produce portion controlled raw meat products | 2 | 1 | 8 |
| Carry out flavour enhancement in meat processing | 2 | 2 | 11 |
| Understand how to carry out flavour enhancement in meat processing | 2 | 2 | 12 |
| Operate a meat injection system | 2 | 2 | 12 |
| Understand how to operate a meat injection system | 2 | 2 | 12 |
| Cure meat products | 2 | 2 | 11 |
| Understand how to cure meat products | 2 | 2 | 10 |
| Carry out massaging in meat processing | 2 | 2 | 14 |



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| Unit Title | Level | Credit | GLH |
|---|-------|--------|-----|
| Understand how to carry out massaging in meat processing | 2 | 2 | 12 |
| Produce sausages | 2 | 2 | 10 |
| Understand how to produce sausages | 2 | 1 | 8 |
| Fill or extrude meat and meat based mixtures | 2 | 2 | 8 |
| Understand how to fill or extrude meat and meat based mixtures | 2 | 2 | 16 |
| Produce batch meat preparations and products | 2 | 2 | 9 |
| Understand how to produce batch meat preparations and products | 2 | 1 | 10 |
| Oven cook batched meat and meat products | 2 | 2 | 12 |
| Understand how to oven cook batched meat and meat products | 2 | 2 | 12 |
| Fry poultry products | 2 | 2 | 8 |
| Produce added value meat products in sales operations | 2 | 2 | 12 |
| Understand how to produce added value meat products in sales operations | 2 | 2 | 14 |
| Prepare sauces and marinades by hand in food manufacture | 2 | 3 | 22 |
| Understand how to prepare sauces and marinades by hand in food manufacture | 2 | 2 | 8 |
| Prepare ingredients and store fillings and toppings in food manufacture | 2 | 3 | 25 |
| Understand how to prepare ingredients and store savoury fillings and toppings in food manufacture | 2 | 2 | 14 |



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| Butchery Sales and Service Units- Group D - | | | |
|---|-------|--------|-----|
| Unit Title | Level | Credit | GLH |
| Sell food products in a retail environment | 2 | 2 | 14 |
| Understand how to sell food products in a retail environment | 2 | 3 | 20 |
| Display meat and meat products in sales operations | 2 | 2 | 8 |
| Understand how to display meat and meat products in sales operations | 2 | 2 | 12 |
| Serve on a specialist food retail counter | 2 | 2 | 16 |
| Understand how to serve on a specialist food retail counter | 2 | 2 | 14 |
| Bake-off food products for sale | 2 | 2 | 15 |
| Understand how to bake-off food products for sale | 2 | 2 | 13 |
| Assemble and process products for food service | 2 | 2 | 13 |
| Understand how to assemble and process products for food service | 2 | 2 | 11 |
| Prepare to operate a counter/take away service in food operations | 2 | 2 | 4 |
| Understand how to prepare to operate a counter/take away service in food operations | 2 | 2 | 10 |
| Operate a counter/take-away service in food operations | 2 | 2 | 4 |
| Understand how to operate a counter/take-away service in food operations | 2 | 2 | 12 |
| Prepare to operate a table/tray service in food operations | 2 | 2 | 4 |
| Understand how to prepare to operate a table/tray service in food operations | 2 | 2 | 12 |
| Operate a table/tray service in food operations | 2 | 2 | 4 |
| Understand how to operate a table/tray service in food operations | 2 | 2 | 12 |
| Produce product packs in food operations | 2 | 3 | 10 |
| Understand how to produce product packs in food operations | 2 | 3 | 25 |
| Produce individual packs by hand in food operations | 2 | 3 | 14 |



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| Unit Title | Level | Credit | GLH |
|---|-------|--------|-----|
| Understand how to produce individual packs by hand in food operations | 2 | 3 | 15 |
| Label food products by hand in food operations | 2 | 1 | 5 |
| Understand how to label food products by hand in food operations | 2 | 1 | 5 |
| Prepare food product orders for customers in food operations | 2 | 1 | 6 |
| Understand how to prepare food product orders for customers in food operations | 2 | 1 | 6 |
| Prepare orders for despatch in food operations | 2 | 3 | 19 |
| Understand how to prepare orders for despatch in food operations | 2 | 3 | 20 |
| Monitor food hygiene standards using rapid test methods in operations | 2 | 3 | 19 |
| Understand how to monitor food hygiene standards using rapid test methods in operations | 2 | 2 | 12 |
| Sell food products in a retail environment | 2 | 2 | 14 |



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| Unit Title | Level | Credit | GLH |
|---|-------|--------|-----|
| Control weighing in food manufacture | 2 | 2 | 10 |
| Control temperature reduction in food manufacture | 2 | 3 | 20 |
| Control wrapping in food manufacture | 2 | 3 | 17 |
| Control slicing in food manufacture | 2 | 3 | 17 |
| Understand how to control processes in food manufacture | 2 | 4 | 26 |
| Control defrosting in food manufacture | 2 | 2 | 15 |
| Understand how to control defrosting in food manufacture | 2 | 3 | 19 |
| Slice and bag individual food products | 2 | 2 | 15 |
| Understand how to slice and bag individual food products | 2 | 2 | 15 |
| Control washing and drying machinery in food operations | 2 | 3 | 16 |
| Understand how to control washing and drying machinery in food operations | 2 | 2 | 12 |
| Contribute to problem diagnosis in food manufacture | 2 | 2 | 10 |
| Understand how to contribute to problem diagnosis in food manufacture | 2 | 2 | 15 |
| Contribute to problem resolution in food manufacture | 2 | 3 | 13 |
| Understand how to contribute to problem resolution in food manufacture | 2 | 2 | 18 |
| Carry out product changeovers in food manufacture | 2 | 2 | 11 |
| Understand how to carry out product changeovers in food manufacture | 2 | 2 | 16 |
| Palletise and wrap products in food operations | 2 | 3 | 21 |
| Understand how to palletise and wrap products in food operations | 2 | 2 | 6 |
| Pack orders for despatch in food operations | 2 | 1 | 6 |
| Understand how to pack orders for despatch in food operations | 2 | 1 | 6 |
| Store goods and materials in food operations | 2 | 3 | 24 |
| Understand how to store and organise goods and materials in food operations | 2 | 4 | 25 |
| Lift and handle materials safely in food operations | 2 | 2 | 10 |



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| Unit Title | Level | Credit | GLH |
|---|-------|--------|-----|
| Understand how to lift and handle materials safely in food operations | 2 | 2 | 15 |
| Supply materials for production in food operations | 2 | 3 | 18 |
| Understand how to supply materials for production in food operations | 2 | 3 | 17 |
| Control hygiene cleaning in food operations | 2 | 3 | 23 |
| Carry out disinfection in food operations | 2 | 2 | 8 |
| Understand how to carry out disinfection in food operations | 2 | 2 | 15 |
| Understand how to control hygiene cleaning in food operations | 2 | 3 | 28 |
| Sharpen cutting tools for use in food operations | 2 | 2 | 7 |
| Understand how to sharpen cutting tools for use in food operations | 2 | 2 | 14 |
| Contribute to the maintenance of plant and equipment in food operations | 2 | 3 | 30 |
| Understand how to contribute to the maintenance of plant and equipment in food operations | 2 | 3 | 20 |
| Carry out sampling for quality control in food operations | 3 | 2 | 8 |
| Understand how to carry out sampling for quality control in food operations | 3 | 3 | 26 |
| Organise and improve work activities for achieving excellence in food operations | 2 | 3 | 13 |
| Understand how to organise and improve work activities for achieving excellence in food operations | 2 | 3 | 14 |
| Contribute to the application of improvement techniques for achieving excellence in food operations | 2 | 3 | 12 |
| Understand how to contribute to the application of improvement techniques for achieving excellence in food operations | 2 | 3 | 18 |
| Contribute to environmental safety in food operations | 2 | 2 | 5 |
| Understand how to contribute to environmental safety in food operations | 2 | 2 | 11 |
| Contribute to sustainable practice in food operations | 2 | 2 | 3 |
| Understand how to contribute to sustainable practice in food operations | 2 | 2 | 14 |



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| Common Operation Units | | | |
|--|-------|--------|-----|
| Unit Title | Level | Credit | GLH |
| Work effectively with others in food operations | 2 | 2 | 15 |
| Understand how to work effectively with others in food operations | 2 | 2 | 18 |
| Maintain product quality in food operations | 2 | 2 | 5 |
| Understand how to maintain product quality in food operations | 2 | 2 | 11 |
| Maintain workplace food safety standards in operations | 2 | 2 | 16 |
| Understand how to maintain workplace food safety standards in operations | 2 | 2 | 20 |
| Maintain workplace health and safety in food operations | 2 | 2 | 4 |
| Understand how to maintain workplace health and safety in food operations | 2 | 2 | 18 |
| Contribute to continuous improvement for achieving excellence in food operations | 2 | 3 | 14 |
| Understand how to contribute to continuous improvement for achieving excellence in food operations | 2 | 2 | 12 |
| Clean in place (CIP) plant and equipment in food operations | 2 | 3 | 19 |
| Understand how to prepare for and conduct cleaning in place (CIP) of plant and equipment in food operations | 2 | 2 | 12 |
| Understand how to avoid contamination and complete cleaning in place (CIP) of plant and equipment in food operations | 2 | 2 | 13 |
| Carry out task hand-over procedures in food manufacture | 2 | 2 | 10 |
| Understand how to carry out task hand-over procedures in food manufacture | 2 | 1 | 7 |



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| Group G Meat Industry Knowledge units up to 6 Units from this group | | | |
|--|--------------|---------------|------------|
| Unit Title | Level | Credit | GLH |
| Principles of breed and pre-slaughter selection of meat and poultry species | 3 | 3 | 27 |
| Principles of slaughtering for Halal meat | 2 | 2 | 13 |
| Principles of slaughtering for Kosher meat | 2 | 2 | 13 |
| Principles of butchery | 2 | 2 | 12 |
| Principles of curing meat | 2 | 2 | 12 |
| Principles of a specialist raw meat and poultry sales service | 2 | 2 | 11 |
| Principles of a specialist cooked meat and poultry sales service | 2 | 2 | 11 |
| Principles of a specialist cheese service | 2 | 2 | 11 |
| Principles of chilling and freezing meat and poultry | 2 | 2 | 12 |
| Principles of frying poultry products | 2 | 2 | 11 |
| Principles of classification of meat and poultry carcasses | 3 | 3 | 21 |
| Principles of technology in meat processing | 2 | 2 | 15 |
| Principles of adding value to meat and poultry products | 3 | 3 | 24 |
| Principles of animal waste and by-product removal and processing of edible co-products | 3 | 3 | 24 |
| Principles of weights and measures in food technology | 3 | 4 | 30 |
| Principles of freezing methods in food technology | 3 | 4 | 30 |
| Principles of food labelling in food operations | 3 | 4 | 30 |
| Principles of modified atmosphere and vacuum packaging in food technology | 2 | 2 | 13 |
| Principles of food processing operations | 2 | 1 | 7 |
| Principles of instrumentation and control systems in food operations | 2 | 3 | 16 |
| The Principles of HACCP for food manufacturing | 3 | 3 | 20 |
| Principles of continuous improvement techniques (Kaizen) in food operations | 3 | 3 | 15 |
| Principles of sustainability in food operations | 3 | 4 | 34 |

* GLH - Guided Learning Hours are defined as the time when a member of staff is present to provide specific guidance towards the learning aim being studied.



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