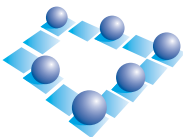
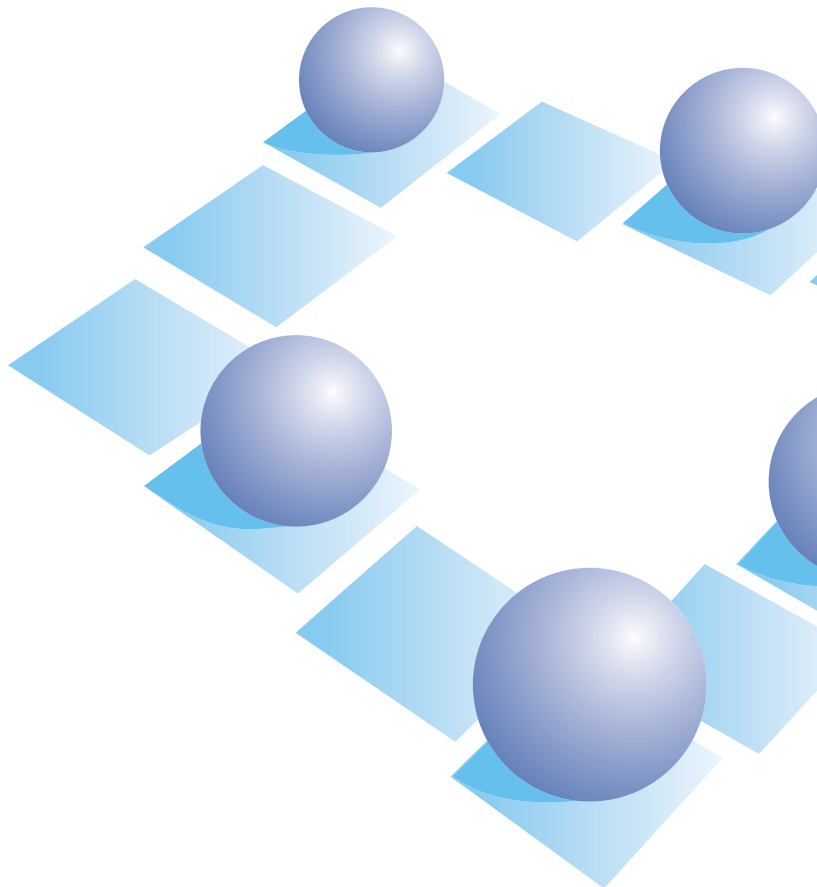


Knife Skills

- **Level 1 (Foundation)**
- **Certificate in Knife Skills**
- **for the Meat and Poultry Industry**
- National Qualification Number: 500/1382/8



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Level 1 (Foundation) Certificate in Knife Skills for the Meat and Poultry Industry

This qualification has been developed to meet the needs of the meat and poultry industry to ensure safe usage of knives. The qualification will support existing knife users to improve their performance and ensure procedures are brought following within the company. It will assist companies in reducing accidents with knives, continue to improve food safety and assist with due diligence where necessary.

Candidates who achieve this qualification will:

- ▶ Have a sound knowledge of knives and their usage within the industry
- ▶ Have knowledge of the techniques of knife usage and sharpening, as it applies to the sector
- ▶ Have the pre-requisite knowledge and understanding to progress onto the next level of the appropriate qualification, e.g. S/NVQ or VRQ
- ▶ Have an additional qualification nationally and independently assessed which is accredited by the regulatory authorities.

To achieve this certificate, candidates will need to complete the mandatory unit and 1 optional unit from the list below.

Mandatory unit

Unit 1

Introduction to knives including hygiene and safety requirements

Optional units

Unit 2

Knife sharpening and maintenance

Unit 3

Selection of knives for cutting, boning and trimming

Unit 4

Selection of knives for slaughtering operations



Unit 1

Introduction to knives including hygiene and safety requirements (H/500/3119)

Importance for the sector

Some butchery/production jobs in the industry involve the use of knives, which demands for a high level of productivity and the maintenance of high quality standards. This unit provides an introduction to knives and using them hygienically and safely.

Links with National Occupational Standards (NOS) for Meat and Poultry Processing

Assessment Criteria

This unit will be assessed by a question paper requiring short answers. The total number of short answer questions will be 20.

Credit value: **1**

Notional learning hours: **6**

Sector code: **4.2 Manufacturing Technologies**

Unit 2

Knife sharpening and maintenance (Y/500/3120)

Importance for the sector

This unit provides an overview regarding the importance of the care and maintenance of knives used in the industry.

Links with National Occupational Standards (NOS) for Meat and Poultry Processing

Assessment Criteria

This unit will be assessed by a question paper requiring short answers. The total number of short answer questions will be 12.

Credit value: **1**

Notional learning hours: **2**

Sector code: **4.2 Manufacturing Technologies**

Unit 3

Selection of knives for cutting, boning and trimming (D/500/3121)

Importance for the sector

This unit takes each of the cutting, boning and trimming operations and examines what is required from the knife in the performance of each specialist operation.

Links with National Occupational Standards (NOS) for Meat and Poultry Processing

Assessment Criteria

This unit will be assessed by a question paper requiring short answers. The total number of short answer questions will be 12.

Credit value: **1**

Notional learning hours: **2**

Sector code: **4.2 Manufacturing Technologies**

Unit 4

Selection of knives for slaughtering operations (H/500/3122)

Importance for the sector

This unit takes slaughtering operations and examines what is required from the knife in the performance of each specialist operation.

Links with National Occupational Standards (NOS) for Meat and Poultry Processing

Assessment Criteria

This unit will be assessed by a question paper requiring short answers. The total number of short answer questions will be 12.

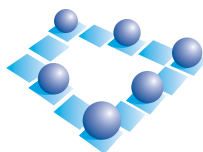
Credit value: **1**

Notional learning hours: **2**

Sector code: **4.2 Manufacturing Technologies**

Find out more

Contact us for a free, no obligation, advice visit to discuss all your training and certification requirements



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