



*MEAT
TRAINING
COUNCIL*

NVQ LEVEL 2

NVQ Level 2 Meat and Poultry Processing

MANDATORY UNITS

UNIT 1 FOLLOW SAFE WORKING PRACTICES

- 1.1 Work safely
- 1.2 Keep a healthy and safe working environment

UNIT 2 PROCESS MEAT SAFELY TO SPECIFIC SAFETY STANDARDS

- 2.1 Maintain personal hygiene standards
- 2.2 Maintain hygiene standards in the workplace

OPTIONAL UNITS

Candidates must complete a further SIX units.

UNIT 3 PROCESS MEAT SAFELY TO SPECIFIC QUALITY STANDARDS

- 3.1 Work to defined quality standards
- 3.2 Pass on product that meets defined quality standards

UNIT 4 WORKING WITH OTHERS

UNIT 5 DEAL WITH WASTE

- 5.1 Separate waste
- 5.2 Store waste

UNIT 6 MOVE MATERIALS OR PRODUCTS

- 6.1 Prepare to move materials or products
- 6.2 Move materials or products within the workplace

UNIT 7 CARRY OUT HYGIENE CLEANING

- 7.1 Prepare for cleaning
- 7.2 Carry out cleaning

UNIT 8 SUPPORT MEAT OR POULTRY PROCESSING OPERATIONS

- 8.1 Work to support meat or poultry processing operations
- 8.2 Meet relevant standards when doing support work

UNIT 9 SHARPEN AND MAINTAIN THE EDGES ON CUTTING TOOLS

- 9.1 Sharpen cutting tools
- 9.2 Maintain the edge of cutting tools

UNIT 10 RECEIVE LIVESTOCK

- 10.1 Receive and prepare to unload livestock
- 10.2 Unload livestock

UNIT 11 RECEIVE POULTRY

- 11.1 Receive and prepare to unload poultry
- 11.2 Unload poultry

UNIT 12 MOVE, HOLD AND CARE FOR LIVESTOCK

- 12.1 Move livestock
- 12.2 Care for livestock pre-slaughter

UNIT 13 PROVIDE PRE-SLAUGHTER CARE FOR POULTRY

- 13.1 Monitor the welfare of poultry
- 13.2 Care for poultry pre-slaughter

UNIT 14 CARRY OUT MANUAL SLAUGHTER

- 14.1 Check equipment and facilities for manual slaughter
- 14.2 Slaughter or stun animals using manually operated equipment

UNIT 15 MIND AN AUTOMATED STUNNING SYSTEM

- 15.1 Prepare to operate an automated stunning system
- 15.2 Operate an automated stunning system

UNIT 16 CARRY OUT MANUAL BLEEDING OPERATIONS ON ANIMALS OR BIRDS

- 16.1 Prepare to carry out sticking and bleeding
- 16.2 Stick and bleed animals or birds

UNIT 17 MIND AN AUTOMATED BLEEDING SYSTEM

- 17.1 Prepare to work with an automated bleeding system
- 17.2 Work with an automated bleeding systems

UNIT 18 SKIN ANIMALS

- 18.1 Prepare to carry out skinning
- 18.2 Carry out skinning

UNIT 19 EVISCERATE ANIMALS OR BIRDS MANUALLY

- 19.1 Prepare to eviscerate
- 19.2 Eviscerate animals or birds

UNIT 20 MIND AN AUTOMATED EVISCERATION SYSTEM

- 20.1 Prepare to operate an automated evisceration system
- 20.2 Operate an automated evisceration system

UNIT 21 MIND AN AUTOMATED DE-HAIRING OR DE-FEATHERING SYSTEMS

- 21.1 Prepare to operate automated de-hairing or de-feathering system
- 21.2 Operate an automated de-hairing or de-feathering system

UNIT 22 MIND AN AUTOMATED PIG PROCESSING SYSTEM

- 22.1 Prepare to operate automated pig processing system
- 22.2 Operate an automated pig processing system

UNIT 23 PROCESS OFFALS OR BY-PRODUCTS OF SLAUGHTER

- 23.1 Prepare to process offals or by-products of slaughter
- 23.2 Trim and process offals or by-products of slaughter

UNIT 24 USE POWERED TOOLS OR EQUIPMENT FOR SEPARATING MEAT OR MEAT PRODUCT

- 24.1 Prepare to use powered tools or equipment
- 24.2 Use powered tools or equipment

UNIT 25 CARRY OUT PRIMAL CUTTING

- 25.1 Prepare for primal cutting
- 25.2 Cut primals

UNIT 26 CARRY OUT BONING

- 26.1 Prepare to carry out boning
- 26.2 Bone out meat

UNIT 27 CARRY OUT SEAMING OR FILLETING

- 27.1 Prepare for seaming or filleting
- 27.2 Carry out seaming of filleting

UNIT 28 CARRY OUT TRIMMING

- 28.1 Prepare to carry out trimming
- 28.2 Trim meat cuts

UNIT 29 PRODUCE PORTION CONTROLLED RAW MEAT PRODUCTS

- 29.1 Prepare to produce portion controlled raw meat products
- 29.2 Produce portion controlled raw meat products

UNIT 30 CARRY OUT SIZE REDUCTION OF BONELESS MEAT

- 30.1 Prepare to carry out size reduction of boneless meat
- 30.2 Carry out size reduction of boneless meat

UNIT 31 MIXING INGREDIENTS FOR MEAT OR POULTRY PRODUCTS

- 31.1 Assemble raw materials and set up mixing machinery and equipment
- 31.2 Carry out mixing for meat or poultry products

UNIT 32 FORM MEAT OR POULTRY PRODUCTS

- 32.1 Assemble materials to form products and set up machinery and equipment
- 32.2 Carry out forming of meat or poultry products

UNIT 33 MASSAGING BONELESS MEAT

- 33.1 Assemble meat for massaging and set up machinery and equipment
- 33.2 Carry out massaging of meat

UNIT 34 INJECT MEAT

- 34.1 Assemble raw material and set up machinery
- 34.2 Carry out injection of meat

UNIT 35 FILL OR EXTRUDE MEAT AND MEAT-BASED MIXTURES

- 35.1 Assemble materials for filling or extrusion and check machinery and equipment
- 35.2 Carry out filling or extrusion

UNIT 36 REDUCE TEMPERATURE OF MEAT OR MEAT PRODUCTS

- 36.1 Prepare to reduce temperature of meat or meat products
- 36.2 Carry out temperature reduction

UNIT 37 HEAT TREATMENT OF MEAT OR MEAT PRODUCTS

- 37.1 Prepare for heat treatment of meat and meat products
- 37.2 Carry out heat treatment of meat or meat products

UNIT 38 PACK MEAT PRODUCTS FOR RETAIL SALE

- 38.1 Prepare to present meat products for retail sale
- 38.2 Present meat products for sale

UNIT 39 PROCESS CONTROL MEAT PROCESSING AND PRODUCTION OPERATIONS

- 39.1 Carry out quantitative checking procedures
- 39.2 Carry out instrumentation checks

UNIT 40 QUALITY CONTROL MEAT PROCESSING

- 40.1 Sample for quality control
- 40.2 Carry out product quality checks

UNIT 41 PACKAGE MEAT OR MEAT PRODUCTS

- 41.1 Prepare to package meat or meat products
- 41.2 Carry out meat packaging

UNIT 42 WEIGH MEAT OR MEAT PRODUCTS

- 42.1 Prepare to weigh meat or meat products
- 42.2 Carry out weighing operations

UNIT 43 LABEL MEAT OR MEAT PRODUCTS

- 43.1 Prepare to label meat or meat products
- 43.2 Carry out labelling operations

UNIT 44 PREPARE ORDERS FOR CUSTOMERS

- 44.1 Cut and prepare meat and meat products to meet customer orders
- 44.2 Weigh, package and wrap meat and meat products to complete customers orders

UNIT 45 SERVE CUSTOMERS AT A COUNTER

- 45.1 Establish customer needs
- 45.2 Satisfy customer needs

UNIT 46 DISPLAY MEAT OR MEAT PRODUCTS FOR SALE

- 46.1 Prepare meat or meat products for displays
- 46.2 Arrange and maintain meat or meat products for display

UNIT 47 UNLOAD MEAT OR MEAT PRODUCTS

- 47.1 Prepare to receive meat or meat products
- 47.2 Unload meat or meat products

UNIT 48 STORE MEAT OR MEAT PRODUCTS

- 48.1 Prepare to store meat or meat products
- 48.2 Arrange meat or meat products in storage

UNIT 49 DESPATCH MEAT OR MEAT PRODUCTS

- 49.1 Prepare to despatch meat or meat products
- 49.2 Carry out despatch of meat or meat products

UNIT 50 REPORT AND RECORD

- 50.1 Record operational activities
- 50.2 Report on operations activities

UNIT 51 CARRY OUT DISINFECTION

- 51.1 Prepare for disinfection
- 51.2 Carry out disinfection procedures

UNIT 52 CARRY OUT BUTCHERY IN A RETAIL OUTLET

- 52.1 Carry out primary butchery
- 52.2 Carry out secondary butchery

UNIT 53 MANUFACTURE MEAT PRODUCTS IN A RETAIL OUTLET

- 53.1 Prepare to manufacture meat products
- 53.2 Manufacture meat products

UNIT 54 PICK AN ORDER

- 54.1 Prepare to carry out order picking
- 54.2 Carry out order picking

UNIT 55 CURE OR MARINATE MEAT PRODUCTS

- 55.1 Prepare to cure or marinate meat products
- 55.2 Produce cured or marinated meat products

ADDITIONAL UNITS

Any units listed in the scheme may be used and additionally certificated, either individually or in addition to a full NVQ of eight units.