

# ADVANCED CERTIFICATE IN MEAT AND POULTRY

**QUALIFICATION ACCREDITATION NUMBER: 100/2251/X**

**ACCREDITATION ENDS DATE: 31<sup>ST</sup> July 2007**

## **INTRODUCTION**

It is the second up-dated version of the Advanced Certificate in Meat and Poultry (formerly the Meat Intermediate Technical Certificate (MITC)), replacing the original version of the Associateship examination course in September 1999. It is a progression award/related vocational qualification designed to cover the knowledge and understanding content of the Meat Training Council Awarding Body's S/NVQ Level 3 Meat and Poultry Processing qualification.

## **GENERAL PROGRAMME STRUCTURE**

Mandatory units are designed to develop the student's ability and understanding of key issues and critical success factors affecting all sectors of the meat and poultry industry. All candidates, whichever route is chosen, will study the same mandatory units.

Mandatory units ensure proper attention is given to the important areas of Health and Safety, Meat and Poultry Hygiene, Quality Assurance and Resource Management.

Option areas enable candidates to select vocationally specific units particular to a chosen career route.

Units may be taken as single "free standing" qualifications, enabling candidates flexibility in terms of access and accreditation. Units taken in this way will be credited to candidates as part of the full award. Please also note that the unit 2, Meat and Poultry Hygiene and Preservation is available as a qualification in its own right called the Advanced Certificate in Meat and Poultry Hygiene (Qualification number is 100/2366/5).

Each unit is designed to include:-

- ◆ Unit rationale and aims
- ◆ The specific learning outcomes
- ◆ Unit links to the S/NVQ Level 3 Meat and Poultry Processing
- ◆ Recommended number of guided learning hours

The structure of the Advanced Certificate in Meat and Poultry award is based on five mandatory units and a choice of one optional unit designed to fit six industry sectors (abattoir, wholesale/catering, poultry, manufacturing, retail/supermarkets and enforcement).

Assessment is by means of Council set assignment, which is assessed, by approved centres (40% of the overall marks for the unit) and a Short Answer Question End Test Paper (60% of the overall marks for the unit). Each assessment component must be passed by 50%.

# ADVANCED CERTIFICATE IN MEAT AND POULTRY STRUCTURE

## **MANDATORY UNITS**

Unit 1	Health, Safety and Security in the Meat and Poultry Industry
Unit 2	Meat and Poultry Hygiene and Preservation
Unit 3	Managing Meat and Poultry Operations
Unit 4	Meat and Poultry Science
Unit 5	Meat and Poultry Technology

## **OPTIONAL UNITS**

Unit 6	Abattoir Operations
Unit 7	Cutting Plant Operations
Unit 8	Distributive Retail Operations in the Meat and Poultry Industry
Unit 9	Poultry Processing Operations
Unit 10	Meat and Poultry Manufacturing
Unit 11	Anatomy and Physiology of Food Animals including Poultry
Unit 12	Employment Rights and Responsibilities

All units have a recommended teaching time of 60 hours apart from Unit 1, 2 and 12 which are 30 hours recommended teaching time.

To achieve a full Advanced Certificate in Meat and Poultry, candidates must complete:

- All 5 mandatory units
- And 1 optional unit

If you would like further syllabus details or approved centres who offer this qualification, please contact Angela Long at the Meat Training Council on 01908 231062 or [info@meattraining.org.uk](mailto:info@meattraining.org.uk).