



*MEAT  
TRAINING  
COUNCIL*

**Level 2 (Intermediate)  
Certificate In Meat &  
Poultry**

**Qualification Number: 100/5789/4**

# **INTERMEDIATE CERTIFICATE IN MEAT AND POULTRY**

A candidate must achieve the two mandatory units plus six of the optional units to achieve the full award.

## **MANDATORY UNITS:**

- Unit 1 Health and safety working practices in the meat and poultry industry (F/103/5535)
- Unit 2 Process red and white meat safely to specific safety standards (K/103/5531)

## **OPTIONAL UNITS:**

- Unit 3 Safely process meat to the required quality specification (M/103/5532)
- Unit 5 Waste separation and handling in the meat and poultry industry (T/103/5533)
- Unit 6 Moving materials or products for meat and poultry processing (H/103/5530)
- Unit 7 Carrying out hygienic cleaning in the meat and poultry industry (A/103/5534)
- Unit 8 Supporting meat or poultry processing operations (J/103/5536)
- Unit 9 Sharpening and maintaining the edges on meat and poultry cutting tools and equipment (L/103/5537)
- Unit 10 Take delivery of livestock (R/103/5538)
- Unit 11 Taking delivery of live poultry (Y/103/5539)
- Unit 12 Moving, holding and caring of livestock (L/103/5540)
- Unit 13 Provision of care for poultry prior to slaughter (R/103/5541)
- Unit 14 Manual slaughter in a red meat abattoir (Y/103/5542)
- Unit 15 Automated stunning operations for animals and birds (D/103/5543)
- Unit 16 Complete manual bleeding process on animals or birds (H/103/5544)
- Unit 17 Automated bleeding operations for poultry (K/103/5545)
- Unit 18 Prepare for and carry out skinning of animals (M/103/5546)
- Unit 19 Prepare for and carry out manual evisceration for animals or birds (T/103/5547)
- Unit 20 Automated evisceration operations for poultry (A/103/5548)
- Unit 21 Automated de-hairing or de-feathering (F/103/5549)
- Unit 22 Look after an automated pig processing system (T/103/5550)
- Unit 23 Offals or by-products from animal slaughter (A/103/5551)
- Unit 24 Operate powered tools or equipment for separating meat or meat product (F/103/5552)

- Unit 25 Primal butchery cutting (J/103/5553)
- Unit 26 Boning operations on beef, pork or sheep meat (L/103/5554)
- Unit 27 Meat and poultry seaming or filleting (R103/5555)
- Unit 28 Meat and poultry trimming (Y/103/5556)
- Unit 29 Manufacture portion controlled raw meat products (D/103/5557)
- Unit 30 Perform size reduction of boneless meat (H/103/5558)
- Unit 31 Carry out mixing operations for meat or poultry products (K/103/5559)
- Unit 32 Carry out forming of meat or poultry products (D/103/5560)
- Unit 33 Carry out massaging of boneless meat (H/103/5561)
- Unit 34 Carry out injection of meat (K/103/5562)
- Unit 35 Carry out filling or extruding for meat or meat based mixtures (M/103/5563)
- Unit 36 Carry out temperature reduction of meat or meat products (T/103/5564)
- Unit 37 Carry out heat treatment of meat or meat products (A/103/5565)
- Unit 38 Carry out packing of meat products for retail sale (F/103/5566)
- Unit 39 Carry out process control for meat processing and production operations (J/103/5567)
- Unit 40 Carry out quality control for meat processing (L/103/5568)
- Unit 41 Perform packaging operations for meat or meat products (R/103/5569)
- Unit 42 Carry out weighing of meat or meat products (J/103/5570)
- Unit 43 Carry out labelling of meat or meat products (L/103/5571)
- Unit 44 Meat and poultry orders for customers (R/103/5572)
- Unit 45 Service customers at a meat and poultry counter (Y/103/5573)
- Unit 46 Present and set out meat or meat products for sale (D/103/5574)
- Unit 47 Carry out unloading of meat or meat products (H/103/5575)
- Unit 48 Carry out storage of meat or meat products (K/103/5576)
- Unit 49 Carry out despatch procedure for meat or meat products (M/103/5577)
- Unit 50 Reporting and recording procedures in the meat and poultry industry (T/103/5578)
- Unit 51 Disinfection procedures in the meat and poultry industry (A/103/5579)
- Unit 52 Perform butchery operations in a retail outlet (M/103/5580)
- Unit 53 Carry out manufacturing of meat products in a retail outlet (T/103/5581)

Unit 54 Meat and poultry order picking requirements (A/103/5582)

Unit 55 Carry out the curing or marinating of meat products (F/103/5583)