

Food Meat and Poultry NVQ Level 2



Mandatory Units

- Maintain workplace food safety standards in manufacture
- Maintain the health and safety in food manufacture

Optional Units—Group A—choose 4

Meat & Poultry Processing

- Inject meat
- Massaging boneless meat
- Fill or extrude meat and meat-based products
- Cure or marinate meat products

Abattoir Operations

- Operate an automated stunning system
- Operate an automated bleeding system
- Operate an automated evisceration system
- Operate an automated de-hairing or de-feathering system
- Operate an automated pig processing system
- Carry out manual slaughtering in meat and poultry
- Carry out manual bleeding operations
- Eviscerate animals or birds manually
- Skin animals
- Process offal or by products of slaughter

Butchery

- Carry out primal cutting in meat and poultry
- Carry out boning in meat and poultry
- Carry out seaming or filleting in meat and poultry
- Carry out trimming meat and poultry
- Produce portion controlled raw meat products
- Use powered tools or equipment for processing meat

Please contact us on 0114 281 5718 for more information



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Control Operations

- Control manual size reduction in food manufacture
- Control size reduction in food manufacture
- Control weighing in food manufacture
- Control mixing in food manufacture
- Control heat treatment in food manufacture
- Control separation in food manufacture
- Control temperature reduction in food manufacture
- Control batching in food manufacture
- Control conversion in food manufacture
- Control conditioning in food manufacture
- Control forming in food manufacture
- Control depositing in food manufacture

Specific Units—Group B—Choose 2 maximum

- Plan and organise your own work activities in food manufacture
- Work effectively with others in food manufacture
- Store, retrieve and archive information (CfA, Unit 209)
- Maintain product quality in food manufacture
- Contribute to improvements in food manufacture
- Lift and handle materials safely in food manufacture
- Carry out product changeovers in food manufacture
- Operate central control systems in food manufacture
- Control enrobing in food manufacture
- Control wrapping and labelling in food manufacture
- Control bottling and packing in food manufacture
- Control pelletising in food manufacture
- Control milling in food manufacture
- Control slicing and bagging in food manufacture
- Prepare ingredients and store sweet fillings and toppings in food manufacture
- Prepare ingredients and store savoury fillings and toppings in food manufacture
- Slice and bag individual food products
- Bake-off food products for sale
- Clean in place plant and equipment in food manufacture
- Carry out disinfection in food manufacture
- Control washing and drying machinery in food manufacture
- Contribute to Keeping the Workplace Secure
- Contribute to maintaining stock security and minimising losses in food manufacture
- Control effluent treatment operations in food manufacture

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- Contribute to the effectiveness of food retail operations
- Sell food products in a retail environment
- Display food products in a retail environment
- Deliver reliable customer service (ICS, Unit 22)
- Resolve customer service problems
- Prepare and clear areas for counter/take-away service
- Provide a counter/take-away service
- Prepare and clear areas for table/tray service
- Provide a table/tray service
- Assemble and process products for food service
- Prepare and mix craft dough
- Hand divide, mould and shape craft fermented dough
- Produce craft laminated pastry
- Tin and tray up craft dough products
- Retard and prove craft products
- Oven bake craft dough products
- Fry craft dough products
- Batch finish craft dough products
- Prepare and mix craft flour confectionery
- Deposit and fry craft hot plate products
- Oven bake craft flour confectionery
- Batch finish craft flour confectionery
- Assemble and fill celebration cakes
- Mask and cover celebration cakes
- Decorate celebration cakes
- Provide accessories and store celebration cakes
- Prepare meat and meat product orders for customers
- Carry out butchery in a retail outlet
- Manufacture meat products in a retail outlet
- Pack meat products for retail sale
- Plan how to improve your sales and marketing
- Improve your sales and marketing
- Set up and maintain picking and packing orders in food manufacture
- Monitor effectiveness of picking and packing operations in food manufacture
- Monitor wrapping and labelling of products in food manufacture
- Contribute to converting livestock into meat
- Monitor and control the recovery and disposal of meat processing by products
- Monitor and control meat and poultry processing

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