



PROFICIENCY QUALIFICATIONS IN MEAT & POULTRY INDUSTRY SKILLS

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 CORNWALL COLLEGE GROUP



THERE'S MORE TO DUCHY COLLEGE

WHAT ARE THEY?

These are the qualifications that the meat and poultry industry has been waiting for!

Proficiency qualifications in Meat and Poultry Industry Skills have been designed to cover a broad range of skills from the monitoring of livestock, meat processing/butchery and butchery sales and service. Units which can go to make up these qualifications include animal lairage, slaughter, meat processing, and butchery through to retail. Covering all functional roles within the industry allows learners access to knowledge specific to their organisation and an opportunity to up-skill in areas which their business needs most.

WHO ARE THEY FOR?

Designed for new entrants and/or for those already working in the meat and poultry industry or its supply chain and suitable at all levels from Operator to Management.

Learners will emerge with enhanced practical skills as well as technical and scientific underpinning knowledge.

HOW DO THEY WORK?

These qualifications are available at Levels 2 and 3 with the option for an Award, Certificate or Diploma at each level (see chart below).

WHY MEAT & POULTRY INDUSTRY SKILLS AT DUCHY COLLEGE?

Duchy College has established itself as a Centre for Food Manufacturing Excellence. In partnership with local business, Improve and a national awarding organisation, we piloted the use of the new Food and Drink Proficiency qualifications.

Our approach is to maximise the flexibility contained within the new Proficiency Qualification structure and the unique blend of units within the qualification itself. So, what does that mean in practice?

We engage with businesses to build a qualification that meets your needs in terms of content, delivery, assessment and funding.

POSSIBLE AIMS & OBJECTIVES

- Re-establish the basics
- Develop assessment skills to ensure learning is implemented
- Reinforce key behaviours
- Develop competence in all aspects of the meat and poultry industry
- Develop existing skills and knowledge of those already competent in meat and poultry processing activities
- Support multi-skilling activities or increasing productivity
- Establish competence and credibility for First Line Managers
- Be a key part of your business' future profitability.

CONTENT

- Large range of units with minimal restrictions or compulsory elements
- We work with you to identify the best units for your business, building a qualification that participants feel is relevant to their work
- Unit content written in a way that is fully accessible to all levels, either by the College or in partnership with your own subject experts.

DELIVERY

- By our team of experienced full-time staff or our industry expert associates
- Working with your own business deliverers or subject experts to develop and deliver the qualification.

ASSESSMENT

- Qualification delivers new learning to all participants and then assessment of that learning in the workplace
- We can supply the assessment expertise needed or develop and support your own assessors within the business.

FUNDING

- Working with you to develop a suitable model that maximises funding e.g. Apprenticeships (all ages)
- Taking account of the level of support that your business can provide and that which the College will put in place.

QUALIFICATION STRUCTURE

	Award 10 credits	Certificate 27 credits	Diploma 37 credits
IPQ Level 3 (Tactical)	Production Managers ■ Area Managers ■ 1st Line Managers ■ Operatives ■	Production Managers ■ Area Managers ■ 1st Line Managers ■ Operatives ■	Production Managers ■ Area Managers ■ 1st Line Managers ■
IPQ Level 2 (Operational)	Area Managers ■ 1st Line Managers ■ Operatives ■	Area Managers ■ 1st Line Managers ■ Operatives ■	Area Managers ■ 1st Line Managers ■ Operatives ■

Target Group ■

Optional ■

The qualifications are made up from units drawn from three groups:

- **Primary and Secondary Processing** – including livestock handling, welfare, butchery processing, butchery sales and service and support operations
- **Common Operations** – covering effective working with others, food safety standards and contributing to continuous improvement amongst others
- **Meat Industry Knowledge** – teaching the underpinning knowledge required to work in a meat and poultry processing environment such as principles of curing meat, chilling and freezing, weights and measures and food processing.