

SKILLS PROGRAMME DOCUMENT



Skills Programme Title		Red Meat De-Boner			
NQF Level	2	Credits	48	Duration in days	60 days
Skills Programme ID		SP-220325			
Skills Programme Status	APPROVED			Start Date	End Date
				11/03/2022	11/03/2027
Last date for enrolment	11/03/2028	Last date for achievement	11/03/2031		

SKILLS PROGRAMME DETAILS

1.	Title	Red Meat De-Boner
2.	Sub Title	Red Meat De-Boner
3.	NQF Level	NQF Level 2
4.	Duration	60 days
5.	Credits	48 Credits
6.	Quality Assuring Body	Quality Council for Trades and Occupations (QCTO)
7.	Skills Programme Rationale	<p>The consumer market has become more demanding over the years in terms of exclusivity of products and compliance with specifications and has a substantial impact on the processes and procedures in red meat abattoirs and the way in which de-boners conduct their day-to-day activities. In addition to this, national and international standards and meat quality and safety requirements specified in good manufacturing processes (GMP), etc. are becoming more stringent globally. There are no similar Skills Programmes approved by the QCTO.</p> <p>The red meat industry thus requires well-trained staff to ensure compliance with these national and international standards and to ensure the safety of the consumer through conformance to meat safety and quality standards.</p> <p>This qualification will add value to the individuals, their workplace and the economy as a whole.</p> <p>The Skills Programme: Red Meat De-Boner provides learners with the opportunity to obtain competence in more specialised abattoir processes and practices, such as de-boning, cutting and trimming of primal cuts.</p> <p>The qualification focuses on the skills, knowledge, values and attitude required to comply with national and international meat safety and quality standards, as well as on providing the foundation to progress further in the industry. The intention is to develop learners' potential, in order for them to grow, develop and become more competent workers. This qualification will add value to the individuals, their workplace and the economy as a whole. Opportunities for employment exist in cutting plants of high throughput abattoirs, low throughput abattoirs as well as small abattoirs in the more rural areas.</p> <p>This qualification is aimed at:</p> <ul style="list-style-type: none"> • people who are working in the red meat industry with no formal recognition or who are currently employed as Abattoir Red Meat De-boners and would like to progress in the industry. • formalising the skills required in the red meat industry to facilitate career-pathing and to provide access to new entrants. <p>The qualification provides learners with access to advanced learning in specialised areas within the red meat industry. It also provides learners with the necessary background knowledge and skills to be portable within other meat/food-related industries.</p> <ol style="list-style-type: none"> i. Professional registration is not needed to operate as a Red Meat De-Boner. ii. Opportunities for employment exist in cutting plants of high throughput abattoirs, low throughput abattoirs as well as small abattoirs in the more rural areas.
8.	Related registered qualification/s	<p>SAQA ID: 48902; National Certificate: Abattoir Supervision; NQF Level 3; 139 Credits.</p> <p>SAQA ID: 118695; Occupational Certificate: Abattoir Foreman; R NQF Level 4; 165 Credits</p>

9.	Purpose	<p>The purpose of this qualification is to prepare a learner to function as a Red Meat De-Boner. Red Meat De-Boners process slaughtered products in abattoirs in compliance with health and safety standards and according to regulations and client specifications.</p> <p>Tasks that the learner will be able to know, do and understand after achievement of this Skills Programme:</p> <ul style="list-style-type: none"> Show an understanding of meat quality principles and conformance with statutory requirements for processes and operations within the abattoir industry <p>Handle, debone, cut and trim carcasses and meat products in a red meat abattoir cutting plant, according to the pace and flow of activities and optimising yield</p>	
10.	Content	<p><u>Knowledge component</u></p> <p>All modules listed below are compulsory modules.</p> <ul style="list-style-type: none"> 900098-000-00-KM-01, The Red Meat Abattoir Industry, NQF Level 1, Credits 1 900098-000-00-KM-02, Occupational Health, Safety and Environmental Compliance, NQF Level 2, Credits 2 900098-000-00-KM-03, Cleaning and Sanitising a Meat Processing System, NQF Level 1, Credits 2 900098-000-00-KM-04, Anatomy and Physiology of Stock for Slaughter, NQF Level 2, Credits 4 900098-000-00-KM-05, Observing and Dealing with Visible Abnormalities in Slaughtered Stock, NQF Level 2, Credits 1 900098-000-00-KM-06, Chilling and Dispatching of Processed Meat Products, NQF Level 1, Credits 1 900098-000-00-KM-07, Red Meat Cutting, Deboning and Trimming Procedures, NQF Level 2, Credits 8 	<p><u>Application component</u></p> <p>All modules listed below are compulsory modules.</p> <ul style="list-style-type: none"> 900098-000-00-PM-01, Conduct Continuous Cleaning and Sanitising of the Work Area, NQF Level 1, Credits 4 900098-000-00-PM-02, Conduct Handling, Cutting, De-Boning and Trimming of Meat Products, NQF Level 2, Credits 20

		<ul style="list-style-type: none"> 900098-000-00-KM-08, Personal Improvement, Leadership, Teamwork and Productivity, NQF Level 2, Credits 5 	
		Total credits:24	Total credits: 24
11.	Minimum entry requirements	NQF 1 or AET 4	
12.	Exit Level Outcomes (ELO) and Associated Assessment Criteria (AAC)	<p>Exit Level Outcome (ELO) 1</p> <p>Show an understanding of meat quality and safety principles and conformance with statutory requirements for processes and operations within the abattoir industry</p> <p>Associated Assessment Criteria (AACs):</p> <ul style="list-style-type: none"> Principles of safety requirements and hygiene factors are explained Basic principles of work ethics are recalled and described Reasons and consequences of not adhering to business principles, processes and operations are identified and explained The work area and an abattoir cutting plant facility are cleaned and sanitized using standard operating procedures and in compliance with regulatory requirements Ergonomic principles are applied when lifting and handling heavy objects such as carcasses and primal cuts <p>Exit Level Outcome (ELO) 2</p> <p>Handle, debone, cut and trim carcasses and meat products in a red meat abattoir cutting plant, according to the pace and flow of activities and optimising yield</p> <p>Associated Assessment Criteria (AACs):</p> <ul style="list-style-type: none"> Occupational health and safety requirements in the abattoir are adhered to ensuring compliance Meat safety, hygiene and legislative requirements are complied with when handling, de-boning, cutting and trimming processes of carcasses and meat products Precision cutting, trimming and deboning procedures are applied when processing carcasses, sides or primal cuts that meet quality and yield specifications Reasons for handling carcasses according to requirements are identified and explained Consequences for not adhering to legal and procedural requirements are explained 	
13.	Continuous Assessment & Final Supervised Assessment (FISA)	<p>Continuous Assessment</p> <p>The SDP must ensure that all learners are enrolled with the QCTO at the start of training (within 5 days) in the format required by the QCTO.</p> <p>Continuous assessments are set by the SDP in accordance with the outcomes provided.</p> <p>This may consist of a variety of methods, e.g. practical or written assessments, assignments, projects, demonstrations, presentations or any other form of assessment to assist the learner in the learning process.</p> <p>During training, it is mandatory for formal summative assessments to take place at the end of each module/topic. These results must be formally recorded, and be available for monitoring and/or evaluation by the QCTO.</p>	

Final Integrated Supervised Assessment (FISA)

All learners gain entrance to the Final Integrated Supervised Assessment by successfully completing all formal summative assessments conducted by the SDP.

Format of FISA: A final written assessment integrating the relevant Exit Level outcomes.

All FISAs must be supervised, and virtual FISAs must be recorded throughout the assessment.

All Exit Level Outcomes must be covered in the FISA. In the FISA, the learner must demonstrate applied knowledge and skills to prove that the competencies of the Skills Programme have been achieved.

The FISA may not contain any assessments used in the "Continuous Assessment" process (thus no re-assessment).

Special considerations should be made for candidates with special learning needs.

Standards for Final Integrated Supervised Assessment (FISA):

The learner should be provided with a brief/job card/task to demonstrate what the learner should show, know or produce in a product, relevant to the Exit Level Outcomes and the purpose of the Skills Programme. This is the section where the learner must show applied competency (what the learner must be able to do, and to what expected standard).

The FISA INSTRUMENT (Written case study, scenario or brief/task [similar to a job card]) must be developed and moderated by the SDP and conducted in a supervised environment. It is assessed by means of a RUBRIC developed by the SDP for this purpose:

The candidate must demonstrate an understanding of the processing of slaughtered products in an abattoir in compliance with health and safety standards, regulations and client specifications.

Candidates must be provided with a scenario or case study relating to the application of occupational health and safety standards, regulatory requirements and client specifications with questions that includes multiple choice, true/false statements, matching columns, missing words or phrases, diagrams, pictograms, etc. and constructed response and an appropriate answer sheet. Questions must relate to the:

- Application of hygiene, sanitization, ethics, process application in terms of food safety and quality and consequences of deviations.
- Application of standards and customer requirements and consequences of deviations.
- Application of precision cutting, trimming and deboning procedures and the consequences of deviations.
- Adhering to yield and quality specifications and the consequences of deviations.
- Application of handling of carcasses and meat products according to requirements and ergonomic principles.

The maximum time for the above assessment is 90 minutes. The pass mark for the above assessment is 70%.

		<p>A computer-based assessment may be administered so that the above evidence can be created using document processing applications such as Word, excel etc.</p> <p>Learners who complete this skills programme will accumulate credits towards the relevant full or part qualification. The Credit Accumulation and Transfer (CAT) Policy may apply to these learners.</p> <p>Submission of final results Final results must be submitted to the QCTO in the required format, within 21 days of the date of the FISA, together with the following:</p> <ul style="list-style-type: none"> • Completed QA Verification Report on the FISA (QCTO template: relevant sections). • A copy of the final Assessment Instrument used, as well as the marking guideline/rubric.
14.	Recognition of Prior Learning (RPL)	<ul style="list-style-type: none"> • Learners will gain access to the skills programme through RPL for access as provided for in the QCTO RPL Policy. RPL for access is conducted by accredited education institution, skills development provider or workplace accredited to offer that specific skills programme. • Learners who have acquired competencies in skills programme will be credited for such topics through RPL. • RPL for access to the Final Supervised Assessment: Accredited providers and approved workplaces must apply the internal assessment criteria specified in the skills programme document to establish and confirm prior learning and achievement of required competencies for the skills programme.
15.	Work Opportunities/further learning	<p>Learners can be employed in Cutting Plants (of abattoirs) as well as at Butcheries.</p> <p>Further learning opportunities include SAQA ID: 118695; Occupational Certificate: Abattoir Foreman; NQF Level 4; 165 Credits.</p>
16.	Skills Development Provider Accreditation Requirements	<p><i>Physical Requirements:</i></p> <ul style="list-style-type: none"> • Lesson Plans • Learning Material <p><i>Human Resource Requirements:</i></p> <ul style="list-style-type: none"> • Qualifications of lecturer/facilitator: NQF 3 qualified (or above) • Experience of lecturer: 3 years operational experience in an abattoir • Lecturer/learner ratio: 1 lecturer to 20 learners <p><i>Legal Requirements:</i></p> <ul style="list-style-type: none"> • None <p><i>Safety Requirements:</i></p> <p>OHS compliance</p>
