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City & Guilds

Level 2 Certificate for proficiency in Meat and Poultry Industry Skills (600/4036/1)

OVERVIEW

What does this qualification cover?

This qualification covers the basic practical skills and knowledge required to work in meat and poultry roles within the meat and poultry industry.

There is a large volume of units within this qualification covering every aspect of the meat and poultry processing operation from the initial receipt of livestock, through to slaughtering operations and then onto processing of the meat products and then onto the final sale of products.

All learners will take a mixture of mandatory and optional units depending on their role within the food manufacturing process

This is a Framework qualification.

Who could take this qualification?

This qualification is suitable if you wish to pursue a career in meat and poultry operations within the meat and poultry industry. You do not need any previous qualifications to take this qualification however you need to be in employment in order that you can provide a portfolio of evidence from your workplace.

This qualification is suitable if you are aged 16 years old or over.

WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification could lead to jobs such as:

- Sales/Service Support Assistant (Meat and Poultry)
- Slaughter Operative
- Butcher
- Meat and Poultry Operative



You could progress onto the 'Food & Drink' apprenticeships or the following qualifications:

- Level 2 Diploma for proficiency in meat and poultry industry skills (600/4039/7)
- Level 3 Certificate for proficiency in meat and poultry industry skills (600/4043/9)
- Level 3 Diploma for proficiency in meat and poultry industry skills (600/4072/5)

WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by 'Seafish'