

LEVEL 1 (FOUNDATION) CERTIFICATE IN KNIFE SKILLS FOR THE MEAT AND POULTRY INDUSTRY

National Qualification Number: 500/1382/8

To achieve this certificate, candidates will need to complete 1 mandatory unit and 1 optional unit from lists below.

Mandatory unit

Unit 1 Introduction to knives including hygiene and safety requirements

Optional units

Unit 2 Knife sharpening and maintenance

Unit 3 Selection of knives for cutting, boning and trimming

Unit 4 Selection of knives for slaughtering operations