

# CARCASS GRADING PORCINE

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**This course is designed to equip meat company staff with the knowledge to effectively and efficiently grade carcasses in accordance with organisational standards, specifications and Meat NZ grading classifications. This qualification can be attained in Bovine, Ovine, or Porcine.**

## KEY BENEFITS

- › Provides knowledge and practical skills to enable effective and efficient grading

## WHO SHOULD ATTEND

- › All supervisors involved in grading of carcasses
- › All grading personnel

## UNIT STANDARDS ACHIEVED

- › 16471 - Demonstrate knowledge of pig meat grading classifications and principles of grading technology (20 credits)
- › 16472 - Grade pig carcasses (30 credits)
- › 16473 - Determine probable quality status and calculate lean meat yield of pig carcasses (5 credits)

## COURSE DETAILS <sup>iv</sup>

### Prerequisite:

Not applicable.

### Course Length:

1 day.

### Assessment:

Conducted approximately 4 weeks after completion of the course.

### Pricing<sup>i</sup>:

\$919+ GST per person (minimum of 5 trainees per course).

### Price Variations:

Premium prices for this course may apply if less than 5 people attend the course.

### ITO Subsidy<sup>ii</sup>:

A course fee subsidy from an appropriate ITO may be available. Please contact us for further information.

### Disbursements<sup>iii</sup>:

All disbursements will be charged at cost unless agreed otherwise.

## FOR MORE INFORMATION

**E. [training@asurequality.com](mailto:training@asurequality.com), W. [www.asurequality.com/training/](http://www.asurequality.com/training/)**

<sup>i</sup> All prices exclude GST & disbursements. Discounted prices may be available depending on the number of people attending the training.

<sup>ii</sup> ITO subsidy subject to change.

<sup>iii</sup> Disbursements include specific additional trainer and assessor costs required to run the course such as travel, accommodation, meals etc. These will vary depending on the location of the course hence why they are charged separately and at cost.

<sup>iv</sup> AsureQuality reserves the right to change this information at any time without notice. Please contact AsureQuality for the latest information.