

Care and Maintenance of Knives

Short Courses

PROGRAMME FEATURES

These short courses cover all the aspects of care and maintenance of knives whilst working in a food processing environment.

Knowledge gained by staff will benefit your business by leading to improved effectiveness of equipment, increased productivity levels and improved knife safety practices protecting staff and equipment.

We offer two short courses to meet your needs:

- Certificate in Basic Care and Maintenance of Knives
- Certificate of Achievement in Care and Maintenance of Knives (Incorporates Unit Standard 2503 & 17024)

see over for more details



1.5 hr – 2.5 hr Workshop



Delivered Nationwide

Any unit standard training will be delivered and reported by NZQA accredited provider, Career Training NZ.

Short Courses

WHO WILL BENEFIT?

Our short courses will benefit people whose job requires them to process food using hand knives. The training will:

- Increase safety at the workplace with a lower chance of injuries
- Help protect staff and equipment leading to increased productivity

CONTENT HIGHLIGHTS

The workshop covers:

- All aspects of knife maintenance and care whilst working in a food processing environment
- How to sharpen hand knives to effectively complete a range of basic food processing tasks
- How to maintain knives effectively
- Safe work practices whilst handling knives
- Knowledge of knife construction

OUR TUTORS

We have a dedicated team of industry qualified and experienced tutors who provide quality interactive learning that meets course objectives and the needs of our diverse range of clients.



CUSTOMISED TRAINING

All our programmes and courses can be tailored to your specific requirements and delivered onsite at your business. If you have 10+ learners please contact us to discuss.

CERTIFICATE IN BASIC CARE AND MAINTENANCE OF KNIVES

- 1 ½ hour tutorial workshop with a question and answer format, and activities.
- Held at your workplace (recommended 8-16 people).



Investment

Workshop \$95.00 per person
+ GST (\$106.88)

CERTIFICATE OF ACHIEVEMENT IN CARE AND MAINTENANCE OF KNIVES

- 2 ½ hour tutor workshop with practical demonstrations, theory learning, and activities.
- Held at your workplace (recommended 8-16 people).
- Theory assessment on Unit Standard 2503 & 17024 is completed after the workshop.*
- Workplace Assessment is required.
- A Skills4Work assessor can visit your workplace and meet learners to go over questions, concerns and comments, and workplace assessment will take place.



Investment

Workshop
\$195 per person + GST (\$219.38)

Workplace Assessment

\$225 + GST (\$253.13) for the first 2 hours
\$60+GST (\$67.50) per hour thereafter.

*Assessed against Unit Standard 2503 – Maintain hand knives in the meat processing industry and Unit Standard 17024 – Sharpen knives in the meat processing industry.

HOW DO I BOOK?



0800 2 TRAIN (0800 287 246)



train@skills4work.org.nz



www.skills4work.org.nz