Meat Processing

July 15, 2016

Certifying Organization	Louisiana Meat Processors Association www.lampaonline.com
Description of Credential	This Industry Based Certification (IBC) prepares a student for employment or continued education in the meat cutting, packing and meat processing profession.
Part of which Graduation Pathways [1]	Integrated: Agriculture Tech ACT 833-Eligible: Agriculture Tech
Associated with Which Careers?	3 Star: First Line Supervisor of Food Prep and Serving Workers, Meat, Poultry & Fish Cutter
Entry-Level Annual Salaries	$16,000 - $20,000

Industry-Based Certification Requirements: Students						
Standard / Curriculum	Students must complete the meat processing course, #010330. Topics include: 1. Knowledge of Employability Characteristics of a Successful Worker 2. Recognition of the Relationship of the Meat Industry in Free Enterprise 3. Explanation of the Trends in the Consumption of Meat Products 4. Demonstration of Work Ethics, Customer Relation Skills, and Management Competencies 5. Recognition of Procedures Related to Safe Manufacture of Foods through Hygienic Food Handling and Processing 6. Recognition of Food Safety Laws that Affect the Meat Industry 7. Recognition of Facility and Equipment Maintenance and Sanitation Procedures 8. Description of Hazard Analysis-Critical Control Point Implementation 9. Explanation of Factors that Affect Meat Palatability 10. Identification of Muscles, Bones and Fat 11. Analyze Methods of Inspecting and Grading Meats 12. Identify Methods of Fabricating Meats 13. Identification of the Methods of Processing Beef 14. Identification of the Methods of Processing Pork 15. Identification of the Methods of Processing Lamb and Goat 16. Identification of the Methods of Processing Game 17. Identification of the Methods of Processing Poultry						
Testing Methodology	Paper?	No	Online?	No	Performance Exams / Tests?	Yes
Re-Testing (if available)	Re-Testing Procedures	Students are allowed to retest failed sections based on teacher discretion.			Max Attempts	N/A
Testing Details (including any age requirements / accommodations)	Students must be 15 – 18 years old to take the meat processing course. Students must pass the state approved meat processing exam with 80% proficiency. Competency skills tests are administered. Act 833 eligible students can receive accommodations.					

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Industry-Based Certification Requirements: Teachers
Bulletin 746, Chapter 5: All Louisiana teachers providing instruction in a course that leads to an IBC must hold the certification that they're teaching students to attain.

Instructor Certification Requirements (by certifying agency)	Instructors must be certified in Louisiana to teach Agriculture. Instructors must receive Louisiana Meat Processors Association approval (LAMPA) and attend a 4 day state workshop. A Curriculum Guide for Meat Processing Curriculum Guide is used to teach the course.
Proctoring / Test Security (if any)	Instructor will follow district policy.

Certification Tracking				
Credentialing Documentation	Certificates are handed to students upon completion of the program. IBC is indicated on student transcript.			
Certification Tracking System	Online Tracking System?	No	Details	State transcript system (STS) is used to record student grades and credentials.
Other Details	Expiration Timeframe?	No		

Certification Costs / Funding Sources				
Cost Details	The student textbook costs $65. The teacher manual costs approximately $150.			
Re-test / Refund Policies	No Refund			
Funding Sources [2]	CDF? No	Perkins? Yes	Alternative Source (other than General Funds)	

For More Information	
Certifying Agency Contact Info	Louisiana Meat Processors Association P.O. Box 599 Covington, Louisiana 70434 (985) 892-4062
LDE Contact	JumpStart@la.gov
Jump Start Regional Team Experts	Pete Boudreaux Instructional Supervisor - St. Mary Parish 337-836-6031 (w) 985-498-0151 (c) pboudreaux@stmary.k12.la.us

1 – This table may not include all the graduation pathways this credential appears in. Please check the graduation pathway you are working with if you have a question as to whether or not this credential is part of that pathway.

2 – CDF = Career Development Fund