

Dette er en oversettelse av den fastsatte læreplanteksten. Læreplanen er fastsatt på Bokmål

Laid down as a regulation by the Norwegian Directorate for Education and Training on 5 February 2008 as delegated in a letter of 26 September 2005 from the Ministry of Education and Research pursuant to the Act of 17 July 1998 no. 61 relating to primary and secondary education (Education Act) Section 3-4 first paragraph.

Valid from 01.08.2008

## Purpose

Sausage making is a handicraft trade that shall lay the foundation for practicing an occupation in the production of minced meat, sausage meat, sausage products and different kinds of cold cuts. Sausage making shall promote national and regional culinary traditions and contribute to the development of new products.

Learning in the subject shall develop competence in the knowledge of products, quality and nutritional legislation. Furthermore, learning in the subject shall contribute to developing competence in trade skills, the use of raw materials and preparation processes, and develop the ability to work with one's hands. Learning in the subject shall lay the foundation for food safety. All food production shall have a quality management system applied to it based on hazard analysis and critical checkpoints. Learning in the subject shall attempt to promote a professional relationship to service, cooperation, communication and equality.

Learning in the subject shall arrange for varied work tasks. Furthermore, learning shall emphasise professional development in sausage making and alteration work related to the company's routines.

Training completed and passed in the subject will lead to a Journeyman's Certificate in the trade. The professional title is Sausage Maker.

## Structure

Sausage making consists of three main subject areas. The main subject areas complement each other, and should be viewed in relation to one another.

### Overview of the main subject areas:

Year level	Main subject areas		
Vg3 / In-service training at a training establishment	Raw materials and production	Hygiene and quality management	Trade, company and environment

## Main subject areas

The main subject area is concerned with raw meats, nutritional supplements and additives, areas of use and composition. It also covers recipe calculations, estimates, production, manufacturing and packaging. This also includes the use and basic maintenance of machines and equipment in small businesses and industrial production companies.

The main subject area is concerned with quality management systems, internal control, personal hygiene and hygiene for the food trades in general. This also includes relevant rules, cleaning routines, hygiene zones and the role of inspectorate authorities.

The main subject area is concerned with the company's business concept and its place in society, and framework conditions for the trade in general. It also covers environment, health and safety.

## Basic skills

Basic skills are integrated into the competence aims for this course in areas where they contribute to the development of and are a part of the basic subject competence. In Sausage Making, basic skills are understood as follows:

*Being able to express oneself orally or in writing* in Sausage making involves receiving and giving information during daily work and communicating with colleagues, customers and collaborators.

*Being able to read* in Sausage making involves understanding recipes, orders and instruction manuals and staying updated on professional development in the trade.

*Numeracy* in Sausage making involves interpreting and revising recipes and quantity descriptions, making basic estimates for production and calculating quantities of raw materials, expenses, and the use of time, earnings and loss.

*Digital literacy* in Sausage making involves using the company's scales and measuring instruments and searching for, registering, archiving, tracing and understanding information and using relevant equipment.

## Competence aims

### Raw materials and production

*The aims of the training are to enable the apprentice to*

- plan, carry out, evaluate and document the production of minced meat, sausage meat, sausage products and different kinds of cold cuts
- compliance with systems and routines for receiving goods
- perform production work, packaging, labelling, storage and distribution according to current legislation and the company's quality management system
- give an account of relevant animal anatomy and the structure of meat
- recognise and describe different raw meats and by-products used in the trade
- give an account of the properties of meat and their composition and utilise this in production
- develop recipes and produce foods in accordance with current legislation
- explain the different chemical reactions that occur during the production of foodstuffs
- master different treatment techniques and processes used for the production of minced meat, sausage meat, sausage products and assorted products
- use nutritional supplements and additives according to existing legislation and recipes
- discuss and elaborate on how raw materials, additives and production methods influence a product's nutritional content
- give an account of any allergic reactions that can arise from prepared meat products
- use available information technology for calculating recipes and do product calculations
- select and use hand tools, machines and equipment in a professionally correct manner
- mantle and dismantle machines and equipment for different products
- perform preventive maintenance
- use different kinds of intestine casings that are utilised in production
- use different methods for smoking, boiling and frying in production
- explain the significance of relative humidity and drying loss
- plan work and use flow charts
- use available technology in the production process, extract operational data and make corrections based on deviations
- identify abnormal conditions in work operations, analyse errors and make corrections

- follow cleaning routines, cleaning inspection schedules and carry out preventive maintenance on premises, machines and equipment, and give an account of the consequences of any deviations

## Hygiene and quality management

*The aims of the training are to enable the apprentice to*

- practice good personal, production and food industry hygiene according to current legislation and the company's quality management system
- comply with existing rules and routines for the movement of people and the flow of goods, and give an account of hygiene zones
- follow routines for preventing and fighting insects and other harmful vermin
- give an account of the tasks of inspectorate authorities and areas where the inspectorate applies to the company

## Trade, company and environment

*The aims of the training are to enable the apprentice to*

- discuss and elaborate on the relationship between productivity, quality and the company's own working environment
- discuss and elaborate on the framework conditions in the trade and the company's place in society
- discuss and elaborate on which factors can influence economic results
- give an account of content in relevant national and international legislation applicable to the consumer's rights and obligations, including rules about the right of appeal
- give an account of consumer rights and requirements for product labelling and food safety and current rules and regulation in this area
- comply with the company's rules for professional customer service
- use digital tools during production and when selling products
- comply with current legislation for environment, health and safety and the use of protective clothing and equipment
- discuss and elaborate on the responsibilities of a sausage maker to protect the environment, and give an account of how this can be done in practice at work
- perform work in line with ergonomic principles

## Assessment

### Vg3 Sausage Making

Provisions for final assessment:

Main subject areas	Provision
Raw materials and production	All apprentices shall take a journeyman's examination, which is normally carried out over a period of two working days.
Hygiene and quality management	
Trade, company and environment	

The provisions for assessment are stipulated in the regulations of the Norwegian Education Act.