



2562 v2 - NZC Dairy Processing (Level 3) Automated Cleaning and Heat Treatment

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	12 Months
Programme Title	PR-30843 - 2562 NZC v2 - Dairy Processing L3 Automated Cleaning and Heat Treatment v3		

Qualification Requirements

You will be awarded this qualification once you have completed 70 credits, the trainee must complete:

65 credits from the compulsory section

5 credits from the elective section

Note: no more than 73 credits can be selected

Compulsory

The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
28644	Apply safe work practices in own work area in a primary industry operation	3	3	3	3
28624	Demonstrate and apply knowledge of sustainable environmental practices in a primary industry operation	2	3	2	2
28630	Apply hygiene and food safety procedures to own work area in a primary products food processing operation	2	3	5	5
28619	Identify quality assurance requirements for own work and monitor own work quality in a primary industry operation	3	3	5	5
28650	Work in a team to achieve designated tasks in a primary industry operation	2	3	3	3
28931	Interact with internal customers in a primary industry operation	2	3	2	2
28633	Demonstrate knowledge of cleaning and sanitation in a primary products food processing operation	2	3	5	5
28634	Clean and sanitise work areas, machinery, and equipment in a primary products food processing operation	2	3	2	2
28621	Comply with all documentation requirements in a primary industry operation	2	3	3	3
19977	Comply with aseptic sampling techniques in a dairy processing operation	4	3	5	5
16302	Demonstrate knowledge of the prevention and control of foreign matter contamination of dairy products	5	3	5	5
4829	Demonstrate knowledge of heat transfer and heat treatment in a dairy processing operation	6	3	5	5
28639	Demonstrate knowledge of clean-in-place processes in a primary products food processing operation	1	3	5	5
19984	Conduct a titration of a clean-in-place solution in a dairy processing operation	4	3	5	5
28981	Demonstrate knowledge of the risks, testing and control of microorganisms in a dairy processing operation	1	3	5	5
4826	Demonstrate knowledge of the composition of milk and the chemical and physical changes during dairy product processing	6	3	5	5

Elective – Process and Packing

Select 5 credits from one of the contexts

Unit No.	Unit Title	Version	Level	Credits	Selected
Cheese Making					
4833	Demonstrate knowledge of cheese making	7	3	5	
Cream Products					
4830	Demonstrate knowledge of cream products processing in a dairy processing operation	6	3	5	
Ice cream and other frozen milk products					
4307	Demonstrate knowledge of the manufacture of frozen milk products in a dairy processing operation	6	3	5	
Milk Powder					
4831	Demonstrate knowledge of evaporation and spray drying of dairy products in a dairy processing operation	6	3	5	
Milk protein - Casein					
4832	Demonstrate knowledge of casein processing in a dairy processing operation	6	3	5	
Milk protein - Whey					
28610	Demonstrate knowledge of membrane separation processing in a dairy processing operation	1	3	5	
Ethanol - Production					
28605	Demonstrate knowledge of ethanol processing in a dairy processing operation	1	3	5	
Milk Treatment					
28608	Demonstrate knowledge of a milk treatment process in a dairy processing operation	1	3	5	
UHT					
4304	Demonstrate knowledge of the manufacture of ultra-heat treated (UHT) products in a dairy processing operation	6	3	5	
Cultured dairy products and Dairy desserts					
4305	Demonstrate knowledge of the manufacture of cultured dairy products and dairy desserts in a dairy processing operation	6	3	5	
Processed Cheese					
4306	Demonstrate knowledge of processed cheese manufacturing	7	3	5	
Packaging and palletising					
4835	Demonstrate knowledge of product packaging and palletizing processes of dairy products	6	3	5	
Nutritionals					
31931	Describe the processing of nutritional products in a dairy processing operation	1	3	5	
Milk Collection					
16312	Explain foot and mouth disease controls in the processing of milk in the dairy industry	4	3	4	
18405	Comply with a product safety programme in the dairy industry	3	3	4	

Credit Summary				Selected
			Total credits from Compulsory	65
			Total credits from Elective	
Total Qualification Credits				70