2563 v2 - NZC Dairy Processing (Level 4) Cream Products with an optional strand in Automated Cleaning and Heat Treatment

Name		Employer	
Employee Number (if applicable)		**Workplace/Site**	
Enrolment Date		**Duration**	**15 Months**
Programme Title	PR-40708 - 2563 NZC v2 - Dairy Processing L4 Cream Products Automated Cleaning and Heat Treatment v2		

Qualification Requirements

You will be awarded this qualification once you have completed 90 credits, the trainee must complete:
60 credits from the compulsory section
10 credits from the elective section
Note: no more than 90 credits can be selected

Compulsory
The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
28652	Demonstrate knowledge of and implement workplace planning in a primary products food processing operation	2	4	10	**10**
28653	Collect and convey workplace information in a primary products food processing operation	2	4	5	**5**
28645	Implement and monitor health and safety and emergency procedures in a primary products food processing operation	3	4	5	**5**
28625	Monitor sustainable environmental practices in a primary products food processing operation	2	4	5	**5**
28631	Implement food safety requirements in a primary products food processing operation	2	4	5	**5**
28620	Monitor the implementation of a quality system in a primary industry operation	2	4	5	**5**
20012	Operate pumping or powder transport equipment in a dairy processing operation	5	4	5	**5**
21136	Operate a process control interface in a dairy processing operation	3	4	5	**5**
20002	Carry out a dairy product holding and storage process in a dairy processing operation	5	4	5	**5**
28949	Identify and contribute to continuous improvement in a dairy processing operation	1	4	10	**10**
20005	Operate a heat treatment process in a dairy processing operation	4	4	5	**5**
28632	Carry out automated clean-in-place (CIP) processes in a primary products food processing operation	1	4	5	**5**
28661	Demonstrate knowledge of an automated clean-in-place (CIP) process in a primary products food processing operation	1	4	10	**10**

Elective – Cream Products Strand

Select only **one** of the contexts

Unit No.	Unit Title	Version	Level	Credits	Selected
Butter making - Fritz					
19995	Carry out a butter making process in a dairy processing operation	5	4	5	
20009	Carry out a mixing and/or blending process in a dairy processing operation	4	4	5	
Fractionation					
20009	Carry out a mixing and/or blending process in a dairy processing operation	4	4	5	
21124	Operate a milkfat fractionation process in a dairy processing operation	3	4	5	
Anhydrous Milkfat (AMF)					
19996	Carry out a centrifugal separation process to separate milk components	4	4	5	
21123	Operate an Anhydrous Milkfat (AMF) process in a dairy processing operation	3	4	5	
Icecream					
20007	Carry out an ice cream or related product batch or continuous freezing process in a dairy processing operation	4	4	5	
20009	Carry out a mixing and/or blending process in a dairy processing operation	4	4	5	

Credit Summary		Selected
Total credits from Compulsory		80
Total credits from Elective		
Total Qualification Credits	**90**	