



2563 v2 - NZC Dairy Processing (Level 4) Milk Treatment 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-40707 - 2563 NZC v2 - Dairy Processing L4 Milk Treatment Automated Cleaning and Heat Treatment v2		

Qualification Requirements

You will be awarded this qualification once you have completed 90 credits, the trainee must complete:
 80 credits from the compulsory section
 10 credits from the elective section

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 – Milk Treatment Strand

Select 10 credits from only **ONE** of the contexts

Unit No.	Unit Title	Version	Level	Credits	Selected
Milk Treatment Context - Please select TWO units from the following					
19996	Carry out a centrifugal separation process to separate milk components	4	4	5	
20001	Carry out a dairy product filling process in a dairy processing operation	4	4	5	
21121	Carry out a bulk liquid transfer process for a dairy processing operation	3	4	5	
Consumer Dairy Products – UHT Context - Please select TWO units from the following					
20001	Carry out a dairy product filling process in a dairy processing operation	4	4	5	
21121	Carry out a bulk liquid transfer process for a dairy processing operation	3	4	5	
28927	Carry out a ultra-heat treated (UHT) process in a dairy processing operation	1	4	5	
Consumer Dairy Products - Cultured Foods Context - Please select the two units from the following					
20001	Carry out a dairy product filling process in a dairy processing operation	4	4	5	
28929	Carry out a cultured dairy products and dairy desserts process in a dairy processing operation	1	4	5	

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