

Title	Describe preparation requirements, handling, processing methods and product reclassification of Halal dairy products		
Level	4	Credits	5

Purpose	People credited with this unit standard are able to describe: preparation requirements to produce Halal dairy products; and handling, processing methods and product reclassification of Halal dairy products.
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Classification	Dairy Processing > Milk Processing
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Available grade	Achieved
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Guidance Information

- Legislation and regulations relevant to this unit standard include but are not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - Animal Products (Dairy) Regulations 2005;
 - Animal Products Notice, General Export Requirements for Halal Dairy Material and Halal Dairy Products*, available at www.mpi.govt.nz; and any subsequent amendments.
- Definitions

Halal – refers to allowable, permissible. In this context this term refers to dairy products that are prepared in accordance with Shariah.

Haram – refers to prohibited food from any animal not prepared according to Shariah.

Najasah – refers to impure substances identified in Shariah law that require removal and cleaning as appropriate.

Organisational requirements – instructions to staff on policy and procedures that are documented in memo, electronic or manual format and are available in the workplace. These requirements include but are not limited to – site specific requirements, company quality management requirements, legislative requirements, and Shariah requirements.

Shariah Law (also known as Shariah or Islamic Law) – is a religious law forming part of the Islamic tradition and is derived from the religious precepts of Islam, particularly the Quran and the Hadith.

Outcomes and performance criteria

Outcome 1

Describe preparation requirements to produce Halal dairy products.

Performance criteria

- 1.1 Describe the requirements for Halal dairy processing at Halal premises in terms of the *Animal Products Notice, General Export Requirements for Halal Dairy Material and Halal Dairy Products*.
- 1.2 Describe the Halal assurance process in terms of organisational requirements.
- 1.3 Describe Haram foods and Najasah substances in terms of dairy processing requirements.
- Range evidence of three examples of Haram and/or Najasah substances is required.
- 1.4 Describe Halal requirements for dairy processing preparation in accordance with Shariah Law and organisational requirements.
- Range requirements include but are not limited to – raw materials used, equipment used, ingredients, processing aids, food additives, cross contamination of Halal/non-Halal products, any Haram ingredients introduced; evidence of four requirements is required.

Outcome 2

Describe handling, processing methods and product reclassification of Halal dairy products.

Performance criteria

- 2.1 Describe dairy product handling in terms of Shariah Law and organisational requirements.
- Range handling may include but is not limited to – manufacturing, extracting, processing, storing, transporting, preparing, treating, preserving, packing, cooking, displaying; evidence of two handling examples is required.
- 2.2 Describe methods of preparing and processing raw materials for Muslim consumption in accordance with Shariah Law and organisational requirements.
- 2.3 Describe the process to reclassify Halal dairy products as Haram in terms of organisational requirements.
- Range requirements include but are not limited to – identification, segregation, traceability including documentation.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	17 September 2015	31 December 2023
Review	2	29 July 2021	N/A

Consent and Moderation Requirements (CMR) reference

0033

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.