

Title	Store, maintain, and distribute liquid food or related products using automated systems		
Level	3	Credits	3

Purpose	People credited with this unit standard are able to: use safe working practices; store liquid food or related products using automated systems; maintain liquid food or related products in storage; and distribute liquid food or related products using automated systems.
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Classification	Food and Related Products Processing > Food and Related Product Storage and Distribution
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Available grade	Achieved
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Guidance information

1 References

Enactments and codes relevant to this unit standard include but are not limited to the: Food Act 2014; Health and Safety at Work Act 2015; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/Pages/default.aspx>.

2 Definitions

Equipment refers to mechanical, programmable logic controller (PLC), and electronic, or computerised automated systems. It includes items such as valves, tanks, vessels, filters, pipe work, hoses, fittings, pasteurising units, stationary pumps, portable pumps, cleaning equipment, testing equipment.

Liquid food refers to items such as fruit concentrates, beverages, edible oils, fats, milks, liquid sugar, syrups, glucose; pressurised, non-pressurised, and reworked.

Organisational procedures refer to documents that include worksite rules, codes, and practices; equipment operating instructions; production specifications; documented quality management systems; and health and safety requirements.

PPE refers to personal protective equipment such as protective clothing, gloves, safety glasses/headwear/footwear, hearing protection, and safety devices.

Related products refer to beverages, household products, or personal care products.

3 Range

Competence is to be demonstrated on three occasions of storing, three of maintaining, and three of distributing liquid food or related product products.

Outcomes and performance criteria

Outcome 1

Use safe working practices.

Performance criteria

- 1.1 PPE is used in accordance with organisational procedures.
- 1.2 Work environment is kept clean and free from hazards in accordance with organisational procedures.
- Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with organisational procedures.

Outcome 2

Store liquid food or related products using automated systems.

Performance criteria

- 2.1 Liquid food or related products are stored in accordance with organisational procedures.
- 2.2 Storage equipment is checked for correct configuration and operation in accordance with organisational procedures.
- 2.3 Storage equipment is used in accordance with organisational procedures.
- 2.4 Storage vessels are checked for availability in accordance with organisational procedures.
- 2.5 Liquid food or related products are stored in the correct location and volume for production in accordance with organisational procedures.
- 2.6 Constraints to storing liquid food or related products are identified, and rectified and/or reported in accordance with organisational procedures.
- Range constraints may include but are not limited to – availability of equipment, product, quality, operational performance of equipment.
- 2.7 Opportunities to improve storage of liquid food or related products are identified, and are actioned with personnel responsible for work area in accordance with organisational procedures.
- Range opportunities may include but are not limited to – improved efficiency, effectiveness, quality, safety.

Outcome 3

Maintain liquid food or related products in storage.

Performance criteria

- 3.1 Liquid food or related products are maintained in accordance with organisational procedures.
- 3.2 Correct storage environment for liquid food or related products is maintained in accordance with organisational procedures.
- Range environment may include but is not limited to – temperature, pressure, humidity, light, dark, vessel.
- 3.3 Stored liquid food or related products are maintained at correct volume in accordance with organisational procedures.
- 3.4 Liquid food or related products integrity is maintained during storage in accordance with organisational procedures.
- Range integrity may include but is not limited to – carbon dioxide content, viscosity, pH, colour, preservatives.
- 3.5 Constraints to maintaining liquid food or related products in storage are identified. Constraints are addressed and/or reported in accordance with organisational procedures.
- Range constraints may include but are not limited to – product stability, storage requirements, capacity, demand; constraints may be addressed by – product rotation, transfer, pasteurisation, filtration, rework.

Outcome 4

Distribute liquid food or related products using automated systems.

Performance criteria

- 4.1 Liquid food or related products are distributed in accordance with organisational procedures.
- Range includes but is not limited to – correct product, correct location.
- 4.2 Communication with upstream and downstream operations is made in accordance with organisational procedures.
- 4.3 Distribution equipment is operated in accordance with organisational procedures.

4.4 Product for distribution is checked for fitness for purpose and is in sufficient quantity to meet scheduled and anticipated requirements in accordance with organisational procedures.

4.5 Product integrity and volume is maintained during distribution in accordance with organisational procedures.

Range integrity may include but is not limited to – carbon dioxide content, viscosity, pH, colour, preservatives.

4.6 Product wastage due to distribution of liquid food or related products is minimised, and opportunities to rework non-conforming product are maximised, in accordance with organisational procedures.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 August 1996	31 December 2019
Revision	2	15 May 1998	31 December 2019
Review	3	19 August 2004	31 December 2019
Review	4	11 December 2009	31 December 2019
Review	5	1 November 2018	31 December 2019
Reinstatement	6	28 February 2019	N/A

Consent and Moderation Requirements (CMR) reference	0013
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.