

Title	Demonstrate and apply knowledge of quality control practices to food or related products production line operations		
Level	3	Credits	6

Purpose	People credited with this unit standard are able to: demonstrate and apply knowledge of quality control practices to food or related products production line operations.
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Classification	Food and Related Products Processing > Food and Related Product Production Line Operation
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard may include but is not limited to the:
 - Health and Safety at Work Act 2015.
 - Food Act 2014.
 - Food Regulations 2015.
 - Resource Management Act 1991.
 - Weights and Measures Act 1987.

- 2 Definitions
 - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
 - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
 - Production line inputs* refer to unpackaged food or related products, or packaging.
 - Production line outputs* refer to finished or unfinished products, whether packaged or unpackaged.
 - Quality control practices* refer to visual checks, sampling, physical or chemical tests.
 - Related products* refer to beverages, household products, or personal care products.

- 3 Assessment information
 - All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of quality control practices for food or related products production line operations.

Performance criteria

- 1.1 Quality control practices performed on production lines are described.
- 1.2 Factors that can affect the accuracy of quality control results are described.
- Range factors may include but are not limited to – wear on test equipment, non-conforming product supplies, contamination, temperature.
- 1.3 In-house quality status indicators are described.
- Range may include but is not limited to – conforming product, non-conforming product, under test including 'hold'.
- 1.4 Equipment used to apply quality control practices to production line is identified and its operation is described.
- 1.5 Documentation referred to and/or completed as part of quality control practices is described.

Outcome 2

Apply quality control practices to food or related products production line operations.

Performance criteria

- 2.1 Equipment used in quality control of production line is checked.
- Range may include but is not limited to – available, operational, free from contamination.
- 2.2 Quality control practices are applied to production line operation.
- 2.3 Quality status of production line inputs and production line outputs is identified, and status is indicated.
- Range may include but is not limited to – conforming, non-conforming, under test including hold.
- 2.4 Quality control results are confirmed as accurate, complete, and any requirements for retesting are identified.
- 2.5 Quality control factors affecting production line operation are identified, rectified, and/or reported.
- Range may include but is not limited to – in a timely manner, authorisation.

Planned review date	31 December 2025
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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 2022
Revision	2	15 May 1998	31 December 2022
Review	3	27 July 2004	31 December 2022
Review	4	11 December 2009	31 December 2022
Review	5	25 February 2021	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.