

Achievement Standard

Subject Reference	Processing Technologies 1.60		
Title	Implement basic procedures to process a specified product		
Level	1	Credits	4
		Assessment	Internal
Subfield	Technology		
Domain	Processing Technologies		
Status	Registered	Status date	20 January 2011
Planned review date	31 December 2018	Date version published	20 November 2014

This achievement standard requires the implementation of basic procedures that are suitable for use with a range of materials when processing a specified product.

Achievement Criteria

Achievement	Achievement with Merit	Achievement with Excellence
<ul style="list-style-type: none"> Implement basic procedures to process a specified product. 	<ul style="list-style-type: none"> Skilfully implement basic procedures to process a specified product. 	<ul style="list-style-type: none"> Efficiently implement basic procedures to process a specified product.

Explanatory Notes

- 1 This achievement standard is derived from Level 6 of the Technology learning area in *The New Zealand Curriculum*, Learning Media, Ministry of Education, 2007; and is related to the material in the *Teaching and Learning Guide for Technology*, Ministry of Education at <http://seniorsecondary.tki.org.nz>.

Further information can be found at <http://www.technology.tki.org.nz/>.

Appropriate reference information is available in *Safety and Technology Education: A Guidance Manual for New Zealand Schools*, Ministry of Education at <http://technology.tki.org.nz/Curriculum-support/Safety-and-Technology-Education>, and the Health and Safety in Employment Act 1992.

- 2 *Implement basic procedures to process a specified product* involves:
- following a set of processing operations to make a product that meets specifications
 - undertaking a range of appropriate tests to demonstrate the product meets specifications
 - applying processing operations that comply with relevant health and safety practices.

Skilfully implement basic procedures to process a specified product involves:

- showing independence and accuracy when executing processing operations and tests.

Efficiently implement basic procedures to process a specified product involves:

- undertaking processing operations and tests in a manner that economises time, effort and materials.

- 3 *To process* refers to the combining of materials to make a product.
- 4 *Specified product* refers to a product and its relevant specifications, including material specifications. The specifications must be of sufficient rigour to allow the student to meet the standard. The specifications need to be agreed prior to the product being made. They may be teacher-given or developed in negotiation with the student.
- 5 *Basic procedures* are those that require the student to perform a linear sequence of operations, as instructed, to make a product. The material/s and operations to be undertaken, and a step-by-step guide must be determined by the teacher.
- 6 Materials may include but are not limited to – food ingredients, plant extracts, micro-organisms, concrete, fibreglass, woodchips, recycled materials, resins.
- 7 Products may include but are not limited to – fermented or non-fermented foods and beverages; biologically active products; composts; household chemicals; toiletries; cosmetics; wood composites; dyed fibre and/or cloth; paper; moulded concrete, resin or fibreglass products.
- 8 Processing operations for this standard include:
 - one or more of – measuring, shaping, or finishing
eg weighing, counting, grinding, slicing, moulding, and laminating.
 - one or more of – contamination prevention or disposal
eg hygienic handling of materials, sanitising, working aseptically, safe disposal of biologically active materials.
 - one or more of – mixing, extracting, separating or growing
eg liquid mixing, blending, agitating, mechanical peeling, sieving, washing, juicing, crushing, culturing by plating.
 - one or more of – heating, cooling or reacting
eg liquid heating, heating a solid, maintaining temperature for growth, steam setting, acidifying, controlling of enzymes.
- 9 Tests may include but are not limited to – testing for pH, temperature, colour, size and shape, ripeness, and whether the product is cooked, set or matured.
- 10 Conditions of Assessment related to this achievement standard can be found at <http://ncea.tki.org.nz/Resources-for-Internally-Assessed-Achievement-Standards>.

Replacement Information

This achievement standard, AS91083, and AS91084 replaced unit standard 13392 and unit standard 13397.

Quality Assurance

- 1 Providers and Industry Training Organisations must have been granted consent to assess by NZQA before they can register credits from assessment against achievement standards.
- 2 Organisations with consent to assess and Industry Training Organisations assessing against achievement standards must engage with the moderation system that applies to those achievement standards.

Consent and Moderation Requirements (CMR) reference

0233