

## 40396 Prepare product formulations in a food processing operation

<b>Kaupae   Level</b>	3
<b>Whiwhinga   Credit</b>	5
<b>Whāinga   Purpose</b>	<p>This skill standard recognises the skills required to prepare product formulations in a food processing operation.</p> <p>This skill standard can be used in the New Zealand food processing qualifications at Level 3 and above.</p>

### Hua o te ako me Paearu aromatawai | Learning outcomes and assessment criteria

<b>Hua o te ako   Learning outcomes</b>	<b>Paearu aromatawai   Assessment criteria</b>
1. Describe preparation of product formulations in a food processing operation.	a. Identify ingredients of product formulations and describe their functions, risks, and legal implications.
	b. Identify additives, spices, and binders in product formulations and describe their use in the product.
	c. Describe the process of checking hygiene issues in ingredients according to organisational requirements.
2. Prepare product formulations in a food processing operation.	a. Confirm ingredients meet product specifications according to organisational requirements.
	b. Use recipes and product specifications to formulate product according to organisational requirements.

### Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria

#### Assessment specifications:

Guidelines and codes of practice applicable to this standard include:

- Organisational requirements – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.

#### Evidence requirements

- Evidence of observation assessment may include photos, drawings, workplace verification of verbal answers and/or explanations.
- Evidence is required of two different product formulations.

**Ngā momo whiwhinga | Grades available**

Achieved

**Ihirangi waitohu | Indicative content**

- Types of additives and their function such as anti-caking, antioxidants, emulsifiers, natural additives, manufactured additives.
- Reasons for using additives such as benefits in food appearance, increase in choice.

**Rauemi | Resources**

- Health and Safety at Work Act 2015
- Animal Products Act 1999
- Fair Trading Act 1986
- Food Act 2014
- Food Regulations 2015
- Meat Board Act 2004
- Weights and Measures Regulations 1999  
and any subsequent amendments.

**Pārongo Whakaū Kouna | Quality assurance information**

<b>Ngā rōpū whakatau-paerewa  </b> Standard Setting Body	Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council
<b>Whakaritenga Rārangi Paetae Aromatawai  </b> DASS classification	Manufacturing > Meat Processing > Meat Manufacturing
<b>Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga  </b> CMR	0033

<b>Hātepe   Process</b>	<b>Putanga   Version</b>	<b>Rā whakaputa   Review Date</b>	<b>Rā whakamutunga mō te aromatawai   Last date for assessment</b>
<b>Rēhītatanga   Registration</b>	1	27 March 2025	N/A
<b>Kōrero whakakapinga   Replacement information</b>	This skill standard replaced unit standard 18527.		
<b>Rā arotake   Planned review date</b>	31 December 2029		

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council at [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) to suggest changes to the content of this skill standard.