

Impact on existing provider accreditations

Current Accreditation for			Accreditation extended to		
Nature of accreditation	Id	Level	Nature of accreditation	Id	Level
Standard	4308	3	Standard	22041	3

Impact on Accreditation and Moderation Action Plan (AMAP)

AMAP 0022 has been updated to reflect the changes made to the unit standards.

Impact on existing qualifications

Qualifications that contain the reviewed standards or classifications are tabled below.

Affected	The qualification lists a reviewed classification (domain or subfield) in an elective set The qualification lists a standard that has changes to level or credits The qualification lists a C or D category standard
Not materially affected	The qualification lists a standard that has a new title The qualification lists a standard that has a new classification

The following table contains unit standards in both categories, with the items that generated the *Affected* status in **bold**.

The following NZITO qualifications are affected by the outcome of this review and are currently being reviewed or revised to take account of the changes.

Qualification title	Classification or standard in the qualification
National Certificate in Dairy Manufacturing (Laboratory Technology) (Level 4) [Ref: 0581]	8961 , 8964 , 8965 , 8967, 8968 , 8961
National Certificate in Dairy Manufacturing (Level 3) with optional strands in People Skills, and Computing Skills [Ref: 0027]	4308 , 4314

Summary of main changes to standards' Ids, classification, titles, levels, and credits

The following summary shows the changes made to the standards as a result of the review. All changes are in **bold**.

Key to review category	
A	Dates changed, but no other changes are made - the replacement standard carries the same Id and a new version number
B	Changes made, but the overall outcome remains the same - the replacement standard carries the same Id and a new version number
C	Major changes that necessitate the registration of a replacement standard with a new Id
D	Standard will expire and not be replaced

Subfield Dairy Manufacturing
 Domain Dairy Laboratory Methodology

Id	Title	Level	Credit	Review Category
8961	Apply quality assurance and accreditation principles for a New Zealand dairy industry laboratory	4	6	C
22045	Describe quality systems for a dairy industry laboratory	4	8	
8964	Explain and interpret functional test results in the New Zealand dairy industry	4	6	C
22044	Explain and perform functional tests in the dairy industry	4	6	
8965	Perform sensory evaluation of natural cheese in the New Zealand dairy industry	4	6	C
22043	Perform sensory evaluation of cheese products in the dairy industry	4	6	
8967	Explain and apply sensory evaluation methods used within the New Zealand dairy industry	4	8	B
	Explain and apply sensory evaluation methods used within the dairy industry			
8968	Conduct advanced biochemical and microbiological tests in the New Zealand dairy industry	4	10	C
22042	Perform advanced biochemical and/or microbiological tests in the dairy industry	4	6	
21988	Calibrate and maintain laboratory test equipment in the dairy industry	4	8	New
21989	Use computer application software in a dairy industry laboratory	3	4	New
21990	Use handheld instruments in a dairy industry laboratory	4	3	New
21991	Perform common detection testing for bacteria in the dairy industry	4	6	New
21992	Perform culture maintenance for microbiological testing in the dairy industry	4	5	New
21993	Perform environmental testing for micro-organisms in the dairy industry	4	5	New
21994	Prepare culture media for microbiological testing in the dairy industry	4	6	New
21995	Perform routine microbiological counts in the dairy industry	4	6	New
21996	Prepare samples for microbiological tests in the dairy industry	4	6	New
21997	Perform special microbiological counts in the dairy industry	4	7	New
21998	Perform special detection testing for bacteria in the dairy industry	4	6	New
21999	Perform microbiological tests of starter cultures in the dairy industry	4	7	New

Id	Title	Level	Credit	Review Category
22000	Explain and perform validation of materials for microbiological testing in the dairy industry	4	5	New
22001	Prepare chemical solutions in a dairy industry laboratory	4	3	New
22002	Perform fat testing in the dairy industry	4	8	New
22003	Perform High Performance Liquid Chromatography (HPLC) analyses in the dairy industry	5	16	New
22004	Use infrared technology for analysis in the dairy industry	4	10	New
22005	Perform gravimetric tests in the dairy industry	4	6	New
22006	Perform physical tests in the dairy industry	4	6	New
22007	Perform spectrophotometric analyses in the dairy industry	4	12	New
22008	Perform titrations in the dairy industry	4	10	New
22009	Perform sensory evaluation of cream products in the dairy industry	4	6	New
22010	Perform sensory evaluation of protein products in the dairy industry	4	6	New
22011	Perform sensory evaluation of milk powder products in the dairy industry	4	6	New
22444	Perform protein tests in the dairy industry	4	12	New

Domain Dairy Product Safety and Risk Management
Dairy Laboratory Methodology

Id	Title	Level	Credit	Review Category
4314	Describe sensory evaluation for the New Zealand dairy industry Identify and describe sensory evaluation components and methods for the dairy industry	3	2	B

Domain Dairy Workplace Health and Safety

Id	Title	Level	Credit	Review Category
4308	Apply health and safety practices in the New Zealand dairy industry laboratory	3	4	C
22041	Demonstrate knowledge and ability to work safely in a dairy industry laboratory	3	4	