

FIELD MANUFACTURING**Review of *Dairy Technology* unit standard 17617**

Subfield	Domain	Id
Dairy Manufacturing	Dairy Technology	17617

The New Zealand Industry Training Organisation has completed the review of the unit standard above.

Date new versions published

May 2007

Planned review date

December 2011

Summary of review and consultation process

This unit standard has been reviewed to reflect the requirements of the boutique cheese producers. Consultation was carried out with all the speciality cheese makers including Kapiti Cheeses, Fonterra Eltham, Whitestone Cheese, Puhoi Valley Cheese, Open Country, Kaimai Cheese, Fonterra Marketing and Innovation Centre (Dairy Research Institute), and the National Centre for Dairy Education Australia. Comparisons were made with other Level 4 standards to check comparability of content, which resulted in an increase in Level.

Main changes resulting from the review

- Level has been increased from 3 to 4.
- Credits have been increased from 28 to 32.
- Legislation has been updated in the special notes.
- Performance criteria have been rewritten for clarity.
- Five new elements have been added.

Impact on existing provider accreditations

None.

Impact on Accreditation and Moderation Action Plan (AMAP) 0022

None.

Impact on existing qualifications

None.

Review Categories and changes to classification, title, level and credits

All changes are in **bold**.

Key to review category

- A** Dates changed, but no other changes are made - the new version of the standard carries the same Id and a new version number
- B** Changes made, but the overall outcome remains the same - the new version of the 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 Technology

Id	Title	Level	Credit	Review Category
17617	Explain speciality cheesemaking	3 4	28 32	B