

Field Manufacturing**Review of *Dairy Manufacturing* unit standards**

Subfield	Domain	ID
Dairy Manufacturing	Dairy Laboratory Methodology	22043
	Dairy Processing	19997, 19998, 23832, 23833, 23834
	Dairy Technology	770, 4306, 4833, 8960, 17597, 17617

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

Date new versions published

17 May 2012

Planned review date

December 2016

Summary

The cheese making sector of the dairy industry met in August 2011 to discuss the need to develop qualifications specifically for their sector. This included industry representatives and the New Zealand Cheese School which provides training for the sector. As part of the discussion process the current cheese making assessment standards were identified for inclusion in a new *Cheese Making* domain. The assessment standards were examined for fitness for purpose and were brought up to date where required. The amended assessment standards were endorsed by the Advisory Group in September.

Main changes

- Change of domain from *Dairy Laboratory Methodology*, *Dairy Processing* and *Dairy Technology* to new *Cheese Making* domain.
- Changes to credits for standards 770, 4306, 17597 and 17617.
- Changes to titles.
- Outcomes, evidence requirements and ranges were brought up to date.

Impact on existing organisations with consent to assess

Current consent for			Consent extended to		
Nature of consent	Classification or ID	Level	Nature of consent	Classification or ID	Level
Domain	Dairy Laboratory Methodology	4	Standard	22043	4
Domain	Dairy Technology	4	Standard	770	4
			Standard	4306	3
			Standard	4833	3
			Standard	8960	4
			Standard	17597	3
			Standard	17617	4

Impact on registered qualifications

Key to type of impact	
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 New Zealand Industry Training Organisation qualifications are impacted by the outcome of this review and will be updated when they are reviewed in 2012. The classifications and/or standards that generated the status *Affected* are listed in **bold**.

Ref	Qualification Title	Classification or ID
0581	National Certificate in Dairy Manufacturing (Laboratory Technology) (Level 4)	Dairy Laboratory Methodology, Dairy Technology, Dairy Processing, 770, 22043
1042	National Certificate in Dairy Manufacturing (Laboratory Technology) (Level 4) with optional strands in Chemistry, Microbiology and Sensory Evaluation	Dairy Laboratory Methodology, Dairy Technology
1043	National Certificate in Dairy Manufacturing (Process Skills) (Level 3)	Dairy Laboratory Methodology, Dairy Technology, Dairy Processing, 19997, 19998, 23832, 23833, 23834
1517	National Certificate in Dairy Manufacturing (Technical and Specialist Operations)	4306, 4833, 17597
0001	National Certificate in Dairy Manufacturing (Technology) (Level 4)	770, 8960

Detailed list of unit standards – 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

Manufacturing > Dairy Manufacturing

ID	Domain	Title	Level	Credit	Review Category
22043	Dairy Laboratory Methodology Cheese Making	Perform sensory evaluation of cheese products in the dairy industry Perform sensory evaluation of cheese products	4	6	B

ID	Domain	Title	Level	Credit	Review Category
19997	Dairy Processing Cheese Making	Carry out cheese curd production and cutting process	3	5	B
19998	Dairy Processing Cheese Making	Carry out a cheese pressing and moulding process	3	5	B
23832	Dairy Processing Cheese Making	Operate an individual quick frozen (IQF) cheese freezing process in a dairy processing operation Operate an individual quick frozen (IQF) cheese freezing process	3	5	B
23833	Dairy Processing Cheese Making	Operate an automated cheese cutting and shredding process in a dairy processing operation Operate an automated cheese cutting and shredding process	3	5	B
23834	Dairy Processing Cheese Making	Operate a processed cheese making plant in a dairy processing operation Operate a processed cheese making plant	3	5	B
770	Dairy Technology Cheese Making	Explain a cheese manufacturing process in the dairy industry Demonstrate knowledge of the cheese manufacturing process	4	32 35	B
4306	Dairy Technology Cheese Making	Explain the manufacture of processed cheese in the dairy industry Demonstrate knowledge of processed cheese manufacturing	3	4 5	B
4833	Dairy Technology Cheese Making	Explain cheese making in the dairy industry Demonstrate knowledge of cheese making	3	5	B
8960	Dairy Technology Cheese Making	Determine the manufacturing variables of processed cheese in the New Zealand dairy industry Determine the manufacturing variables for processed cheese	4	6	B
17597	Dairy Technology Cheese Making	Identify characteristics of processed cheese manufacture in the New Zealand dairy industry Demonstrate knowledge of the characteristics of processed cheese manufacture	3	4 5	B

ID	Domain	Title	Level	Credit	Review Category
17617	Dairy Technology Cheese Making	Explain speciality cheesemaking Demonstrate knowledge of specialty cheese making	4	32 35	B