

Field Manufacturing**Review of *Baking Yeasts Manufacturing* and *Dairy Manufacturing* unit standards**

Subfield	Domain	ID
Baking Yeasts Manufacturing	Baking Yeasts Manufacturing Operations	25907, 25908, 25909, 25911, 25913, 25914, 25915
	Baking Yeasts Production Quality Assurance and Safety Skills	25901, 25902
Subfield	Domain	ID
Dairy Manufacturing	Cheese Making	770, 4306, 4833, 8960, 17617, 19997, 19998, 23834
	Dairy Environmental Management	4302-4303, 19327-19328, 19973, 19987, 20012, 25674-25675
	Dairy - Generic	19971, 20015, 20174
	Dairy Laboratory Methodology	4826, 19977, 19984, 22005, 22006, 22007, 22045
	Dairy People Skills	19965, 20170, 20171
	Dairy Processing	19974, 19995, 20000, 20002, 20007, 20009, 21118, 21121, 21123, 21124, 21136
	Dairy Product Safety and Risk Management	4817, 4820, 4827, 4836, 16302, 17613, 18406, 19335, 19523, 19966, 19979, 19988
	Dairy Quality and Process Improvement	4819
	Dairy Supply Chain	20017
	Dairy Technology	764-766, 768, 769, 4304, 4305, 4307, 4829-4832, 4833, 4834, 4835, 8959, 16304, 17622, 19329, 19330, 19334, 19528, 19739, 19996, 20003, 20004, 20005, 20368, 21801-21802,
	Dairy Workplace Health and Safety	4818, 16311, 19976, 19989, 22041

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

Date new versions published

June 2015

Planned review date

December 2020

Summary

The dairy processing sector reviewed the unit standards listed above as part of their Targeted Review of Qualifications (TROQ) process. The TROQ process resulted in most of the current domains being revisited and amended to reflect the clusters of work identified during the TROQ analysis. The unit standards were also analysed to determine whether they were at the correct level, whether their credit totals were correct and whether

they overlapped with other unit standards recognising similar skill sets.

This process resulted in unit standards being replaced by new unit standards, and new unit standards being developed to fill identified gaps.

All the reviewed dairy and baking yeasts manufacturing unit standards were reassigned into four new domains of Milk Processing, Milk Products, Bakers Yeast Manufacture and Dairy Processing – Core Skills.

The analysis process identified unit standards that were common to more than one industry of the primary food processing sector. This has resulted in a new subfield of Primary Products Food Processing being registered with two new domains of Primary Products Food Processing – Core Skills and Primary Products Food Processing – Operational Skills.

The changes to the unit standards were discussed and analysed at meetings in September 2012, October 2012 and April 2013 and May 2013 and endorsed in June 2014.

Main changes

- Forty-five unit standards have had their explanatory notes, outcomes, evidence requirements and ranges amended as required.
- Sixty unit standards have been replaced by thirty-five new unit standards.
- Seventeen new unit standards have been developed.
- Thirteen of the current domains have been replaced by eight new domains.
- Two subfields have been replaced by two new subfields.

Category C and D unit standards will expire at the end of December 2017

Impact on existing organisations with consent to assess

Current Accreditation for			Accreditation will be extended to		
Nature of accreditation	Classification	Level	Nature of accreditation	Classification	Level
Subfield	Baking Yeasts Manufacturing	4	Domain	Bakers Yeast Manufacture	4
Subfield	Dairy Manufacturing	4	Subfield	Dairy Processing	4
Subfield	Dairy Manufacturing	4	Subfield	Primary Products Food Processing	4
Subfield	Dairy Manufacturing	4	Domain	Distribution	4
Domain	Baking Yeasts Production and Quality Assurance and Safety Skills	4	Subfield	Primary Products Food Processing	4

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 > Baking Yeasts Manufacturing

Manufacturing > Dairy Processing

ID	Domain	Title	Level	Credit	Review Category
25907	Baking Yeasts Manufacturing Operations Bakers Yeast Manufacture	Carry out the separation process in a baking yeasts manufacturing operation	3	5 3	B
25908	Baking Yeasts Manufacturing Operations Bakers Yeast Manufacture	Carry out a molasses blending process in a baking yeasts manufacturing operation Carry out molasses operations in a bakers yeast manufacturing operation	3	5 3	B
25909	Baking Yeasts Manufacturing Operations	Carry out a fermentation process in a baking yeasts manufacturing operation	3	8	C
25914	Baking Yeasts Manufacturing Operations	Monitor blower operations in a baking yeasts manufacturing operation	3	3	C
25915	Baking Yeasts Manufacturing Operations	Carry out a chemical mixing process in a baking yeasts manufacturing operation	3	5	C
28584	Bakers Yeast Manufacture	Carry out bakers yeast manufacturing processes	3	3	
25911	Baking Yeasts Manufacturing Operations	Carry out liquid baking yeasts preparation	2	3	C
25913	Baking Yeasts Manufacturing Operations	Carry out a liquid baking yeasts tanker loading	3	3	C
28585	Bakers Yeast Manufacture	Prepare the system and carry out liquid baking yeasts tanker loading	3	3	
28586	Bakers Yeast Manufacture	Carry out pure culture vessel (PCV) operations in a bakers yeast manufacturing operation	3	3	New

Manufacturing > Baking Yeasts Manufacturing
Manufacturing > Primary Products Food Processing

ID	Domain	Title	Level	Credit	Review Category
4310	Dairy Laboratory Methodology	Apply quality systems in the New Zealand dairy industry laboratory	3	2	C
4821	Dairy Quality and Process Improvement	Explain quality standards in the dairy industry	3	4	C
19975	Dairy Product Safety and Risk Management	Apply basic quality assurance practices in the dairy industry	2	4	C
19986	Dairy Quality and Process Improvement	Implement a quality system for a work area in the dairy industry	3	5	C
25901	Baking Yeasts Production Quality Assurance and Safety Skills	Apply basic quality assurance to own work area in a baking yeasts manufacturing operation	2	4	C
28619	Primary Products Food Processing – Core Skills	Apply quality assurance practices to own work area in a primary products food processing operation	3	5	
25902	Baking Yeasts Production and Quality Assurance and Safety Skills	Apply sustainable environmental practices in own work area in a baking yeasts manufacturing operation	2	2	C
28624	Primary Products Food Processing – Core Skills	Apply sustainable environmental practices in a primary products food processing operation	3	2	

Manufacturing > Dairy Manufacturing
Manufacturing > Dairy Processing

ID	Domain	Title	Level	Credit	Review Category
764	Dairy Technology	Explain a separation and standardisation process in the dairy industry	4	24	B
	Dairy Processing	Explain a separation and standardisation process in a dairy processing operation	5	20	

ID	Domain	Title	Level	Credit	Review Category
765	Dairy Technology Milk Products	Explain the Fritz buttermaking process in the dairy industry Explain the Fritz continuous buttermaking process in a dairy processing operation	4 5	32 20	B
766	Dairy Technology Milk Products	Explain anhydrous milkfat manufacturing plant in the dairy industry Explain Anhydrous Milkfat (AMF) manufacturing in a dairy processing operation	4 5	32 20	B
768	Dairy Technology	Explain a wet and dry process for the production of casein products in the dairy industry	4	32	C
8959	Dairy Technology	Explain a wet and dry process for the production of caseinate in the dairy industry	4	24	C
28607	Milk Products	Explain a wet and dry process for the production of casein and caseinate in a dairy processing operation	5	20	
769	Dairy Technology Milk Products	Explain membrane processing in the dairy industry Explain membrane processing in a dairy processing operation	4 5	32 20	B
770	Cheese Making Milk Products	Demonstrate knowledge of the cheese manufacturing process Explain the natural cheese manufacturing process in a dairy processing operation	4 5	35 20	B
4304	Dairy Technology Milk Processing	Explain the manufacture of ultra heat treated products in the dairy industry Demonstrate knowledge of the manufacture of ultra-heat treated (UHT) products in a dairy processing operation	3	4 5	B
4305	Dairy Technology Milk Products	Explain the manufacture of cultured dairy products and dairy desserts in the dairy industry Demonstrate knowledge of the manufacture of cultured dairy products and dairy desserts in a dairy processing operation	3	4 5	B
4306	Cheese Making Milk Products	Demonstrate knowledge of processed cheese manufacturing	3	4 5	B

ID	Domain	Title	Level	Credit	Review Category
4307	Dairy Technology Milk Products	Explain the manufacture of frozen milk products in the dairy industry Demonstrate knowledge of the manufacture of frozen milk products in a dairy processing operation	3	4 5	B
28604	Milk Products	Operate an ethanol process in a dairy processing operation	4	5	New
4826	Dairy Laboratory Methodology Milk Processing	Explain milk composition and milk testing methods used in the dairy industry Demonstrate knowledge of the composition of milk and the chemical and physical changes during dairy product processing	3	4 5	B
4827	Dairy Product Safety and Risk Management Milk Processing	Explain general microbiology and the control of microbes in the dairy industry Demonstrate knowledge of the risks, testing and control of microorganisms in a dairy processing operation	4 3	4 5	C
4829	Dairy Technology Milk Processing	Explain heat transfer and heat treatment in the dairy industry Demonstrate knowledge of heat transfer and heat treatment in a dairy processing operation	3	4 5	B
4830	Dairy Technology Milk Products	Explain cream products processing in the dairy industry Demonstrate knowledge of cream products processing in a dairy processing operation	3	4 5	B
4831	Dairy Technology Milk Products	Explain evaporation and spray drying of dairy products in the dairy industry Demonstrate knowledge of evaporation and spray drying of dairy products in a dairy processing operation	3	4 5	B
4832	Dairy Technology Milk Products	Explain milk protein products processing in the dairy industry Demonstrate knowledge of casein processing in a dairy processing operation	3	4 5	B
4833	Cheese Making Milk Products	Demonstrate knowledge of cheese making	3	5	B

ID	Domain	Title	Level	Credit	Review Category
4834	Dairy Technology	Explain whey products processing in the dairy industry	3	4	C
20368	Dairy Technology	Explain membrane operating tasks in the dairy industry	3	6	C
28610	Milk Products	Demonstrate knowledge of membrane separation processing in a dairy processing operation	3	5	
4835	Dairy Technology Milk Processing	Explain dairy product packaging in the dairy industry Demonstrate knowledge of product packaging and palletizing processes of dairy products	3	4 5	B
27529	Dairy Supply Chain Milk Processing	Explain the use and handling of cleaning agents and cleaning of milk tankers in the dairy industry Demonstrate knowledge of cleaning agents used to clean milk tankers in a dairy processing operation	3 4	6 5	B
28612	Milk Processing	Apply cleaning systems to cleaning milk tankers in a dairy processing operation	4	5	New
8960	Cheese Making Milk Products	Determine the manufacturing variables for processed cheese	4 5	6 20	B
16302	Dairy Product Safety and Risk Management Milk Processing	Explain the prevention and control of foreign matter contamination of dairy products Demonstrate knowledge of the prevention and control of foreign matter contamination of dairy products	4 3	4 5	B
16304	Dairy Technology Milk Products	Explain the manufacture of cream products using scraped-surface heat exchange in the dairy industry Explain the manufacture of cream products using scraped-surface heat exchange in a dairy processing operation	4 5	32 20	B

ID	Domain	Title	Level	Credit	Review Category
16311	Dairy Workplace Health and Safety Milk Products	Develop strategies to prevent, detect and control fire and explosion in a spray drying plant Demonstrate knowledge of the prevention of fires and dust explosions	4	5	B
17617	Cheese Making Milk Products	Demonstrate knowledge of speciality cheese making Explain speciality cheese making	4 5	35 20	B
17622	Dairy Technology Milk Products	Explain key quality parameters and process variables for a speciality spray dried dairy product Explain key parameters and process variables that influence the stickiness of a speciality spray dried dairy product	4 5	30 5	B
19329	Dairy Technology	Explain the fermentation process in the dairy industry	4	8	C
19330	Dairy Technology	Demonstrate knowledge of distillation skills in the dairy industry	4	8	C
28605	Milk Products	Demonstrate knowledge of ethanol processing in a dairy processing operation	3	5	
19334	Dairy Technology Milk Processing	Operate and maintain heat treatment critical control points for milk processing Demonstrate knowledge of continuous flow pasteurisation for milk processing	4	5	B
19739	Dairy Technology Milk Products	Explain the operation of milkfat fractionation processes in the dairy industry Explain the operation of a milkfat fractionation process in a dairy processing operation	4 5	32 20	B
19974 28949	Dairy Processing Milk Processing	Operate a dairy processing system Identify and contribute to continuous improvement in a dairy processing operation	4	8 10	C

ID	Domain	Title	Level	Credit	Review Category
19977	Dairy Laboratory Methodology Milk Processing	Apply sampling techniques in the dairy industry Comply with aseptic sampling techniques in a dairy processing operation	3	4 5	B
19984	Dairy Laboratory Methodology Milk Processing	Conduct routine tests in the dairy industry Conduct a tritration of a clean-in-place solution in a dairy processing operation	3	4 5	B
19995	Dairy Processing Milk Products	Carry out a butter churning process in the dairy industry Carry out a Fritz continuous buttermaking process in a dairy processing operation	3 4	5	B
19996	Dairy Technology Milk Processing	Carry out a centrifugal separation process to separate milk components Carry out a centrifugal separation process to separate milk components	4	5	B
19997	Cheese Making	Carry out cheese curd production and cutting process	3	5	C
19998	Cheese Making	Carry out cheese pressing and moulding process	3	5	C
19999	Dairy Processing	Carry out a dairy product cooling and hardening process	3	5	C
28603	Milk Products	Carry out cheese processing operations	4	10	
20000	Dairy Processing Milk Products	Carry out a dairy product fermentation process Carry out a cheese and lactic casein process in a dairy processing operation	3 4	5	B
20002	Dairy Processing Milk Products	Carry out a dairy product holding and storage process Carry out a dairy product holding and storage process in a dairy processing operation	3 4	5	B
20003	Dairy Technology Milk Products	Carry out a drying process in the dairy industry Carry out a drying process in a dairy processing operation	3 4	6 5	B
20004	Dairy Technology Milk Products	Carry out an evaporation process in the dairy industry Carry out an evaporation process in a dairy processing operation	3 4	5	B

ID	Domain	Title	Level	Credit	Review Category
20005	Dairy Technology Milk Processing	Carry out a heat treatment process in the dairy industry Operate a heat treatment process in a dairy processing operation	3 4	5	B
20007	Dairy Processing Milk Products	Carry out an ice cream or related product batch or continuous freezing process Carry out an ice cream or related product batch or continuous freezing process in a dairy processing operation	3 4	5	B
20009	Dairy Processing Milk Products	Carry out a mixing and/or blending process in the dairy industry Carry out a mixing and/or blending process in a dairy processing operation	3 4	5	B
20012	Dairy Environmental Management Milk Processing	Operate pumping equipment in the dairy industry Operate pumping equipment in a dairy processing operation	3 4	5	B
20017	Dairy Supply Chain Milk Processing	Shift materials in the dairy industry Shift production materials in a dairy processing operation	3	4 5	B
21121	Dairy Processing Milk Processing	Carry out a bulk liquid transfer process for a dairy processing operation	3 4	4 5	B
21123	Dairy Processing Milk Products	Operate a butter oil process Operate an Anhydrous Milkfat (AMF) process in a dairy processing operation	3 4	5	B
21124	Dairy Processing Milk Products	Carry out a fractionation process in a dairy processing operation Operate a milkfat fractionation process in a dairy processing operation	3 4	5	B
21136	Dairy Processing Milk Processing	Operate a process control interface in a dairy processing operation	4	5	B

ID	Domain	Title	Level	Credit	Review Category
21801	Dairy Technology	Identify raw materials and products and described a spray drier process used in the dairy industry	4	18	C
21802	Dairy Technology	Identify materials and products and describe an evaporation process used in the dairy industry	4	16	C
28606	Milk Products	Explain the spray drier process used in a dairy processing operation	5	20	
23834	Cheese Making Milk Products	Operate a processed cheese making plant	3 4	5	B
28608	Milk Processing	Demonstrate knowledge of a milk treatment process in a dairy processing operation	3	5	New
28609	Milk Products	Carry out a wet-side casein process in a dairy processing operation	4	5	New
28611	Milk Processing	Explain general microbiology, routine testing and control of microorganisms in a dairy processing operation	5	5	New
28927	Milk Products	Carry out a ultra-heat treated (UHT) process in a dairy processing operation	4	5	New
28928	Milk Products	Explain the manufacture of ultra-heat treated (UHT) products in a dairy processing operation	5	20	New
28929	Milk Products	Carry out a cultured dairy products and dairy desserts process in a dairy processing operation	4	5	New
28930	Milk Products	Explain the manufacture of cultured dairy products and dairy desserts in a dairy processing operation	5	20	New

Manufacturing > Dairy Manufacturing

Manufacturing > Primary Products Food Processing

ID	Domain	Title	Level	Credit	Review Category
4302 28677	Dairy Environmental Management Primary Products Food Processing – Operational Skills	Explain environmental management fundamentals in the dairy industry Explain environmental management fundamentals in a primary products food processing operation	3 4	4 5	C
4303 28663	Dairy Environmental Management Primary Products Food Processing – Core Skills	Explain environmental effects monitoring and waste treatment in the dairy industry Demonstrate knowledge of waste treatment and environmental management in a primary products food processing operation	3 3	12 10	C
4817 19523 19966 28630	Dairy Product Safety and Risk Management Dairy Product Safety and Risk Management Dairy Product Safety and Risk Management Primary Products Food Processing – Core Skills	Control pathogens in the dairy industry Demonstrate knowledge of product safety programmes (PSP) in the dairy industry Apply product safety practices in the dairy industry Apply hygiene and food safety requirements to own work area in a primary products food processing operation	3 2 2 3	4 4 4 5	C C C C
4818 19976 28644	Dairy Workplace Health and Safety Dairy Workplace Health and Safety Primary Products Food Processing – Core Skills	Explain health and safety practices in the dairy industry Apply safe work procedures in the dairy industry Apply safe work practices in own work area in a primary products food processing operation	3 2 3	4 4 3	C C C

ID	Domain	Title	Level	Credit	Review Category
4819	Dairy Quality and Process Improvement	Apply documentation principles in the dairy industry	3	4	C
28621	Primary Products Food Processing – Core Skills	Comply with all documentation requirements in a primary products food processing operation	3	3	
4820	Dairy Product Safety and Risk Management	Explain cleaning processes and safe handling of cleaning chemicals in the dairy industry	3	4	C
25946	Seafood Processing	Explain contamination, and cleaning and sanitation, in a seafood processing plant	3	10	C
25947	Seafood Processing	Describe micro-organisms, microbiological contamination, and cleaning and sanitation verification, in a seafood plant	3	10	C
28633	Primary Products Food Processing – Core Skills	Demonstrate knowledge of cleaning and sanitation in a primary products food processing operation	3	5	
4836	Dairy Product Safety and Risk Management	Explain clean in place systems used in the dairy industry	3	4	C
28639	Primary Products Food Processing – Core Skills	Demonstrate knowledge of clean-in-place processes in a primary products food processing operation	3	5	
17613	Dairy Product Safety and Risk Management	Clean and sanitise equipment manually in the dairy industry	3	5	C
19979	Dairy Product Safety and Risk Management	Clean and sanitise equipment in the dairy industry	3	4	C
28634	Primary Products Food Processing – Core Skills	Clean and sanitise work areas, machinery and equipment in a primary products food processing operation	3	2	

ID	Domain	Title	Level	Credit	Review Category
18406	Dairy Product Safety and Risk Management	Explain the workplace application of a Risk Management Programme in the dairy industry	3	10	C
19988	Dairy Product Safety and Risk Management	Implement a product safety plan for a work area in the dairy industry	3	5	C
28631	Primary Products Food Processing – Core Skills	Implement food safety requirements in a primary products food processing operation	4	5	
19327	Dairy Environmental Management	Explain application and operation of biological wastewater treatment systems in the dairy industry	4	12	C
28658	Primary Products Food Processing – Operational Skills	Demonstrate knowledge of biological wastewater treatment systems in a primary products food processing operation	4	10	
19328	Dairy Environmental Management	Explain land-based wastewater treatment systems used in the dairy industry	3	8	C
28657	Primary Products Food Processing – Operational Skills	Demonstrate knowledge of land based wastewater treatment systems in a primary products food processing operation	4	10	
19335	Dairy Product Safety and Risk Management	Monitor pest management in the dairy industry	3	6	C
28635	Primary Products Food Processing – Core Skills	Apply pest control procedures in own work area in a primary products food processing operation	3	5	
19528	Dairy Technology	Explain the components of automation in the dairy industry	3	4	C
28649	Primary Product Food Processing – Operational Skills	Demonstrate knowledge of automation in own work area in a primary products food processing operation	3	3	

ID	Domain	Title	Level	Credit	Review Category
19965 28653	Dairy People Skills Primary Products Food Processing – Core Skills	Analyse and convey workplace information in the dairy industry Analyse and convey workplace information in a primary products food processing operation	4 4	8 5	C
19971 22045 28620	Dairy – Generic Dairy Laboratory Methodology Primary Products Food Processing – Core Skills	Monitor the implementation of a quality system in the dairy industry Describe quality systems for a dairy industry laboratory Monitor the operation of a quality system in a primary products food processing operation	4 4 4	4 8 5	C C
19973 19987 28625	Dairy Environmental Management Dairy Environmental Management Primary Products Food Processing – Core Skills	Monitor the implementation of an environmental programme in the dairy industry Implement environmental procedures in the dairy industry Monitor sustainable environmental practices in own work area in a primary products food processing operation	4 3 4	6 5 5	C C
19989 22041 28645	Dairy Workplace Health and Safety Dairy Workplace Health and Safety Primary Products Food Processing – Core Skills	Implement occupational safety and health principles and procedures in the dairy industry Demonstrate knowledge and ability to work safely in a dairy industry laboratory Monitor the implementation of health and safety practices in a primary products food processing operation	3 3 4	5 4 5	C C
20015 28652	Dairy – Generic Primary Products Food Processing – Core Skills	Plan to meet work requirements in the dairy industry Implement work priorities in a primary products food processing operation	3 4	5 10	C

ID	Domain	Title	Level	Credit	Review Category
20170	Dairy People Skills	Participate in teams in the dairy industry	3	4	C
20171	Dairy People Skills	Work in a team to achieve designated tasks in the dairy industry	2	4	C
28650	Primary Products Food Processing – Core Skills	Work in a team to achieve designated tasks in a primary products food processing operation	3	3	
20174	Dairy – Generic	Communicate in the workplace in the dairy industry	2	3	C
28931	Primary Products Food Processing – Core Skills	Interact with internal customers in a primary products food processing operation	3	2	
21118	Dairy Processing	Carry out clean-in-place processes for a dairy processing operation	3	4	C
28632	Primary Products Food Processing – Core Skills	Carry out automated clean-in-place processes in a primary products food processing operation	4	5	
22005	Dairy Laboratory Methodology	Perform gravimetric tests in the dairy industry	4	6	C
22006	Dairy Laboratory Methodology	Perform physical tests in the dairy industry	4	6	C
22007	Dairy Laboratory Methodology	Perform spectrophotometric analyses in the dairy industry	4	12	C
28672	Primary Products Food Processing – Operational Skills	Perform laboratory analyses in a primary products food processing operation	4	10	
25675	Dairy Environmental Management	Explain environmental management of noise from a dairy manufacturing site	4	6	C
28627	Primary Products Food Processing – Operational Skills	Explain environmental management of noise from a primary products food processing operation	5	3	

ID	Domain	Title	Level	Credit	Review Category
28638	Primary Products Food Processing – Core Skills	Coordinate compliance for food safety in a primary products food processing operation	5	10	New
28640	Primary Products Food Processing – Core Skills	Coordinate environmental management systems in a primary products food processing operation	5	5	New
28641	Primary Products Food Processing – Core Skills	Coordinate health and safety practices and procedures in a primary products food processing operation	5	5	New
28647	Primary Products Food Processing – Operational Skills	Manage plant operations in a primary products food processing operation	5	10	New
28659	Primary Products Food Processing – Core Skills	Coordinate quality assurance practices and procedures in a primary products food processing operation	5	10	New
28660	Primary Products Food Processing – Core Skills	Coordinate cross training to improve the competence of staff in a primary products food processing operation	5	10	New
28661	Primary Products Food Processing – Core Skills	Demonstrate knowledge of an automated clean-in-place (CIP) process in a primary products food processing operation	4	10	New
28676	Primary Products Food Processing – Operational Skills	Monitor waste water treatment processes in a primary products food processing operation	4	10	New