

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

Subfield	Domain	ID
Baking Yeasts Manufacturing	Baking Yeasts Manufacturing Operations	25912
Dairy Manufacturing	Cheese Making	17597
	Dairy Environmental Management	17587,17616, 20014, 20175
	Dairy - Generic	19963, 19967, 19969, 19978, 19993, 20016
	Dairy Laboratory Methodology	8962, 8963, 8966, 8970-8973, 17620, 19332, 19333, 21989
	Dairy People Skills	4823, 16314, 16315, 19336, 19980, 21114
	Dairy Processing	19994, 19999, 21137, 23831
	Dairy Product Safety and Risk Management	8969, 16301, 16667, 18407, 19331, 19964, 19970
	Dairy Quality and Process Improvement	4822, 21133
	Dairy Supply Chain	763, 19990, 20019, 23744, 23746, 23749, 27732
	Dairy Technology	758, 760, 761, 16300, 16684, 17614, 17618, 17619, 17621, 19524, 19526, 19529, 19968, 20013, 22347
	Dairy Workplace Health and Safety	16306, 16308, 16310, 16316, 16685, 17612, 19972, 20776, 21119, 21138

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

Date new versions published

15 October 2015

Summary

The dairy processing sector reviewed all the unit standards listed in the domains above in conjunction with the 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. As a result of this review, the SSB proposed that the unit standards above be designated expiring without replacement as they are no longer fit for purpose.

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

Main changes

Seventy-four unit standards have been designated expiring and will not be replaced.

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

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 > Baking Yeasts Manufacturing Operations

ID	Title	Level	Credit	Review Category
25912	Carry out salt mixing in a baking yeasts manufacturing operation	3	5	D

Manufacturing > Dairy Manufacturing > Cheese Making

ID	Title	Level	Credit	Review Category
17597	Demonstrate knowledge of the characteristics of processed cheese manufacture	3	5	D

Manufacturing > Dairy Manufacturing > Dairy Environmental Management

ID	Title	Level	Credit	Review Category
17587	Identify operating procedures for pumps in the dairy industry	4	7	D
17616	Dispose of waste materials in the dairy industry	3	6	D
20014	Carry out a waste treatment process in the dairy industry	3	8	D
20175	Demonstrate environmental audit techniques in the dairy industry	3	7	D

Manufacturing > Dairy Manufacturing > Dairy Generic

ID	Title	Level	Credit	Review Category
19963	Work with temperature controlled stock in the dairy industry	4	4	D
19967	Apply mathematical concepts in the dairy industry	2	4	D
19969	Manage personal work priorities and professional competence in the dairy industry	4	4	D
19978	Calculate and present statistical data in the dairy industry	4	5	D

ID	Title	Level	Credit	Review Category
19993	Measure and calculate routine workplace data in the dairy industry	3	5	D
20016	Use information technology devices in a dairy workplace	3	4	D

Manufacturing > Dairy Manufacturing > Dairy Laboratory Methodology

ID	Title	Level	Credit	Review Category
8962	Evaluate sampling methods used within the New Zealand dairy industry	4	6	D
8963	Apply the principles of rationalised testing in the New Zealand dairy industry	4	6	D
8966	Explain waste water measurement and yield monitoring in the New Zealand dairy industry	4	6	D
8970	Evaluate the performance of microbiological media used in the New Zealand dairy industry	4	4	D
8971	Explain the chemical structures and the chemical reactions that can occur in milk	4	4	D
8972	Perform reference testing of the main milk components for calibration of testing instruments	4	10	D
8973	Apply rapid analytical methods for chemical analyses in a New Zealand dairy industry laboratory	4	10	D
17620	Explain basic principles of chromatography and applications of HPLC techniques in the dairy industry	4	6	D
19332	Explain in-process and final product testing in dairy industry laboratories	3	2	D
19333	Explain sampling controls for in-process monitoring and final product sampling in the dairy industry	3	3	D
21989	Use computer application software in a dairy industry laboratory	3	4	D

Manufacturing > Dairy Manufacturing > Dairy People Skills

ID	Title	Level	Credit	Review Category
4823	Demonstrate team skills in the dairy industry	2	4	D
16314	Explain employee relations policy and practice in the dairy industry	4	5	D
16315	Develop and implement recruitment and selection plans in the dairy industry	4	8	D
19336	Prepare and present one to one on-job instruction in a dairy industry workplace	4	6	D
19980	Collect, present and apply workplace information in the dairy industry	2	4	D
21114	Develop and review Standard Operating Procedures (SOPs) for a dairy processing operation	4	5	D

Manufacturing > Dairy Manufacturing > Dairy Processing

ID	Title	Level	Credit	Review Category
19994	Carry out a forming and filling process in the dairy industry	3	5	D
19999	Carry out a dairy product cooling and hardening process	3	5	D
21137	Monitor ancillary plant operations in a dairy operation	3	4	D
23831	Operate automated multi-head scale equipment in a dairy processing operation	3	3	D

Manufacturing > Dairy Manufacturing > Dairy Product Safety and Risk Management

ID	Title	Level	Credit	Review Category
8969	Apply the principles of pathogen management in the New Zealand dairy industry	4	6	D
16301	Explain microbiological sampling, testing methods and prevention of contamination in dairy products	4	4	D
16667	Coordinate the development and verification of a HACCP plan in the dairy industry	4	30	D
18407	Explain the workplace application of HACCP in the dairy industry	4	8	D
19331	Explain prevention and control of product safety hazards in the dairy industry	4	5	D
19964	Prevent and control pests in the dairy industry	4	4	D
19970	Monitor the implementation of product safety hazards in the dairy industry	4	5	D

Manufacturing > Dairy Manufacturing > Dairy Quality and Process Improvement

ID	Title	Level	Credit	Review Category
4822	Explain the minimisation of resource losses in the dairy industry	3	4	D
21133	Conduct a sensory analysis in a dairy processing operation	3	3	D

Manufacturing > Dairy Manufacturing > Dairy Supply Chain

ID	Title	Level	Credit	Review Category
763	Explain the operation and management of dairy industry stores	4	6	D
19990	Load and unload bulk materials in the dairy industry	3	4	D
20019	Use manual handling equipment in the dairy industry	3	4	D
23744	Demonstrate knowledge of the supply chain process for a global dairy supply chain	3	15	D
23746	Manage dairy customer interactions and transactions for a global dairy supply chain	3	15	D

ID	Title	Level	Credit	Review Category
23749	Manage the sales order process for a global dairy supply chain	3	15	D
27732	Apply intellectual property considerations to the dairy supply chain	4	5	D

Manufacturing > Dairy Manufacturing > Dairy Technology

ID	Title	Level	Credit	Review Category
758	Explain mechanical fundamentals for the dairy industry	4	6	D
760	Diagnose basic mechanical fundamentals for the dairy industry	4	8	D
761	Explain the safe and efficient use of energy and ancillary services in the dairy industry	4	8	D
16300	Explain the manufacture and marketing of dairy products for sale in New Zealand	3	4	D
16684	Explain liquid milk products processing and packaging in the dairy industry	3	4	D
17614	Carry out dairy product colouring and/or flavouring process	3	5	D
17618	Carry out a fermentation process in the dairy industry	3	8	D
17619	Explain the efficient crystallisation, decanting, washing and filtration of a-lactose monohydrate	4	24	D
17621	Explain the general principles of centrifugal separation and clarification in the dairy industry	4	6	D
19524	Demonstrate knowledge required for the manufacture of liquid fresh milk for the New Zealand market	3	4	D
19526	Explain the application of engineering principles in the dairy industry	3	4	D
19529	Explain electrical fundamentals in the dairy industry	3	6	D
19968	Diagnose and rectify equipment faults in the dairy industry	4	6	D
20013	Carry out a steam generation process in the dairy industry	3	5	D
22347	Explain operating principles and applications of common dairy unit processing operations	4	8	D

Manufacturing > Dairy Manufacturing > Dairy Workplace Health and Safety

ID	Title	Level	Credit	Review Category
16306	Identify accident and incident control procedures in the dairy industry	4	6	D
16308	Use permit to work procedures in the dairy industry	3	6	D
16310	Regulate audit permit to work systems in the dairy industry	4	5	D

ID	Title	Level	Credit	Review Category
16316	Explain safe work practices for working at heights within the dairy industry	3	3	D
16685	Develop a personal stress management plan for dairy industry employees	3	4	D
17612	Apply safe storage and handling procedures for ammonia in a dairy processing operation	3	5	D
19972	Monitor the implementation of occupational health and safety in the dairy industry	4	5	D
20776	Put on, wear, and operate a gas suit in the dairy industry	2	2	D
21119	Demonstrate knowledge of the safe handling of chemicals used in the dairy industry	3	5	D
21138	Demonstrate knowledge of injury management procedures in a dairy processing operation	3	4	D