

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

Subfield	Domain	ID
Baking Yeasts Manufacturing	Baking Yeasts Production Quality Assurance and Safety Skills	25903, 25906
Dairy Manufacturing	Dairy Environmental Management	16317, 17615
	Dairy Product Safety and Risk Management	21126, 25676,
	Dairy Technology	19981, 19983
	Dairy Workplace Health and Safety	16307

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

Date new versions published

September 2015

Planned review date

December 2020

Summary

As a result of the Targeted Review of Qualifications process, Primary Industry Training Organisation (Primary ITO) has reviewed these unit standards to better reflect the requirements of the Graduate Profile Outcomes in the new Primary Products Food Processing qualifications.

Meetings with subject matter experts were conducted to identify the required content and review the content of existing unit standards.

It was identified that six of the reviewed unit standards should be replaced by five new unit standards. In addition, five further new unit standards were developed. Three of the reviewed standards were designated expiring with no replacement.

Main changes

- Six unit standards were replaced by five new unit standards.
- New unit standards 20988, 29091, and 29092 were developed to meet the industry and graduate profile outcome requirements.
- Three unit standards were designated expiring.

Category C and D unit standards will expire at the end of December 2018

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
Subfield	Dairy Manufacturing	4-8	Standard	29095	3
			Standards	29093, 29096	5
Domain	Dairy Product Safety and Risk Management	4	Standards	29093, 29096	5
Domain	Dairy Technology	4	Standard	29095	3
Standard	25676	4	Standard	29096	5

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 > Primary Products Food Processing

ID	Domain	Title	Level	Credit	Review Category
25903	Baking Yeasts Production Quality Assurance and Safety Skills	Explain product safety control in a baking yeasts manufacturing operation	3	4	C
29090	Primary Products Food Processing – Core Skills	Demonstrate knowledge of product safety practices and processes in a primary products food processing operation	3	5	
25906	Baking Yeasts Production Quality Assurance and Safety Skills	Monitor product safety for own work area in a baking yeasts manufacturing operation	3	5	C
29089	Primary Products Food Processing – Core Skills	Apply product safety practices to own work area in a primary products food processing operation	3	5	

Manufacturing > Dairy Manufacturing

Manufacturing > Primary Products Food Processing

ID	Domain	Title	Level	Credit	Review Category
19981	Dairy Technology	Conduct minor routine maintenance to plant and equipment in the dairy industry	2	4	C
19983	Dairy Technology	Conduct routine maintenance to plant and equipment in the dairy industry	3	5	C
29095	Primary Products Food Processing – Operational Skills	Conduct routine maintenance to plant and equipment in a primary products food processing operation	3	5	
21126	Dairy Product Safety and Risk Management	Describe cleaning systems and analyse data to optimise CIP performance in dairy manufacturing	4	12	C
29093	Primary Products Food Processing – Core Skills	Analyse data to optimise clean-in-place (CIP) performance in a primary products food processing operation	5	5	
25676	Dairy Product Safety and Risk Management	Explain automated control and fault diagnosis in an automated dairy manufacturing process	4	8	C
29096	Primary Products Food Processing – Operational Skills	Explain automated process control and fault diagnosis in an automated primary products food processing operation	5	5	

Manufacturing > Dairy Manufacturing > Dairy Environmental Management

ID	Title	Level	Credit	Review Category
16317	Control, isolate and contain emissions and spillages in the dairy industry	4	6	D
17615	Control the disposal of process chemicals in the dairy industry	3	4	D

Manufacturing > Dairy Manufacturing > Dairy Workplace Health and Safety

ID	Title	Level	Credit	Review Category
16307	Identify and manage the effects of shift work in the dairy industry	3	3	D

Manufacturing > Dairy Processing > Milk Processing

ID	Title	Level	Credit	Review Category
29088	Produce Halal dairy products	4	5	New

Manufacturing > Primary Products Food Processing > Primary Products Food Processing
– Operational Skills

ID	Title	Level	Credit	Review Category
29091	Smoke food products in a primary products food processing operation	3	5	New
29092	Demonstrate knowledge of the electronic certification system used in a primary products food processing operation	4	3	New