

Field Manufacturing

Review of *Baking Yeasts Manufacturing, Dairy Manufacturing* and *Dairy Processing* unit standards

Subfield	Domain	ID
Baking Yeasts Manufacturing	Baking Yeasts Manufacturing Operations	25910
	Baking Yeasts Production Quality Assurance and Safety Skills	25901
Dairy Manufacturing	Cheese Making	22043, 23832, 23833
	Dairy Laboratory Methodology	22008-22011
	Dairy Processing	19992, 20006, 23830
	Dairy Product Safety and Risk Management	18404
	Dairy Technology	4816
Dairy Processing	Baker's Yeast Manufacture	25907, 25908, 28584-28586

The Primary ITO has completed the review of the unit standards listed above.

Summary

Unit standards were identified that had little or no usage in the last two years. Consent to assess holders were contacted in June and notified of their pending expiry.

Main changes

- Unit standards were designated expiring due to little or no usage in the last two years, and no anticipated usage in the future.

Category D unit standards will expire at the end of December 2022

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 > Baker's Yeast Manufacturing > Baking Yeasts Manufacturing Operations

ID	Title	Level	Credit	Review Category
25910	Carry out clean-in-place processes in a baking yeasts manufacturing operation	3	4	D

Manufacturing > Baker's Yeast Manufacturing > Baking Yeasts Production Quality Assurance and Safety Skills

ID	Title	Level	Credit	Review Category
25901	Apply basic quality assurance practices to own work area in a baking yeasts manufacturing operation	2	4	D

Manufacturing > Dairy Manufacturing > Cheese Making

ID	Title	Level	Credit	Review Category
22043	Perform sensory evaluation of cheese products	4	6	D
23832	Operate an individual quick frozen (IQF) cheese freezing process	3	5	D
23833	Operate an automated cheese cutting and shredding process	3	5	D

Manufacturing > Dairy Manufacturing > Dairy Laboratory Methodology

ID	Title	Level	Credit	Review Category
22008	Perform titrations in the dairy industry	4	10	D
22009	Perform sensory evaluation of cream products in the dairy industry	4	6	D
22010	Perform sensory evaluation of protein products in the dairy industry	4	6	D
22011	Perform sensory evaluation of milk powder products in the dairy industry	4	6	D

Manufacturing > Dairy Manufacturing > Dairy Processing

ID	Title	Level	Credit	Review Category
19992	Locate company products and dairy processing processes	2	4	D
20006	Carry out a homogenising process in the dairy industry	3	4	D
23830	Operate a distillation process in a dairy processing operation	3	8	D

Manufacturing > Dairy Manufacturing > Dairy Product Safety and Risk Management

ID	Title	Level	Credit	Review Category
18404	Demonstrate knowledge of good manufacturing practices in the New Zealand dairy industry	3	4	D

Manufacturing > Dairy Manufacturing > Dairy Technology

ID	Title	Level	Credit	Review Category
4816	Explain the structure and operation of the New Zealand dairy industry	3	4	D

Manufacturing > Dairy Processing > Baker's Yeast Manufacture

ID	Title	Level	Credit	Review Category
25907	Carry out the separation process in a bakers yeast manufacturing operation	3	3	D
25908	Carry out molasses operations in a bakers yeast manufacturing operation	3	3	D
28584	Carry out bakers yeast manufacturing processes	3	3	D

ID	Title	Level	Credit	Review Category
28585	Prepare the system and carry out a liquid bakers yeast tanker loading	3	3	D
28586	Carry out pure culture vessel (PCV) operations in a bakers yeast manufacturing operation	3	3	D