

Field Manufacturing**Review of *Dairy Processing* and *Primary Products Food Processing* unit standards**

Subfield	Domain	ID
Dairy Processing	Dairy Processing - Core Skills	31977
	Milk Processing	4825, 16313, 19996, 20005, 20008, 20012, 21121, 21122, 21136, 27529, 28612, 28949
	Milk Products	16311, 19995, 20000-20004, 20007, 20009, 21123, 21124, 21799, 21800, 23834, 28603, 28604, 28609, 28927, 28929
Primary Products Food Processing	Primary Products Food Processing - Core Skills	28632, 28661

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

Date new versions published

May 2021

Planned review date

December 2025

Summary

As a result of the review of New Zealand Certificate in Dairy Processing (Level 4) with strands in Cheese Making, Cream Products, Milk Powder, Milk Protein, Milk Treatment, and Milk Collection with optional strands in Automated Cleaning, and Heat Treatment [Ref: 2563] the Primary ITO reviewed the associated Level 4 unit standards to better reflect the requirements of the updated qualification graduate outcomes.

Consultation was carried out from August to October 2020 where consent to assess holders had the opportunity to give comment on the email sent asking for feedback to amendments. This feedback was addressed where appropriate.

Main changes

- 34 unit standards were reviewed to better reflect current industry requirements.
- 7 new unit standards were developed to meet learning gaps for Level 4 dairy processing operators.
- Reviewed unit standards were listed using the current template.
- Guidance information and performance criteria were amended to ensure unit standard content remained fit for purpose.
- Titles were updated for some unit standards to better reflect outcomes.
- Credit values changed for unit standards 4825, 16313 and 21122.

The last date for assessment of superseded versions of Category B unit standards is December 2023

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 Processing > Dairy Processing - Core Skills

ID	Title	Level	Credit	Review Category
31977	Carry out and monitor a centrifugal separation process in an ethanol manufacturing operation Carry out a centrifugal separation process in an ethanol manufacturing operation	4	5	B
32410	Describe and use systems to support operational activities in a dairy processing operation	4	5	New

Manufacturing > Dairy Processing > Milk Processing

ID	Title	Level	Credit	Review Category
4825	Demonstrate knowledge of milk production, collection and reception in a dairy processing operation Describe milk collection and reception in a dairy processing operation	4	5 6	B
16313	Explain milk collection and transport response actions to control the spread of ungulate livestock risk organisms Describe milk collection and response actions to control the spread of ungulate livestock risk organisms	4	5 8	B
19996	Carry out a centrifugal separation process to separate milk components Carry out a centrifugal separation process to separate milk components in a dairy processing operation	4	5	B
20005	Operate a heat treatment process in a dairy processing operation	4	5	B
20008	Carry out a membrane separation process to separate milk components	4	5	B
20012	Operate pumping or powder transport equipment in a dairy processing operation	4	5	B
21121	Carry out a bulk liquid transfer process for a dairy processing operation	4	5	B
21122	Load and unload milk tankers in a dairy processing operation Load and unload dairy tankers in a dairy processing operation	4	5 8	B
21136	Operate a process control interface in a dairy processing operation	4	5	B
27529	Demonstrate knowledge of cleaning agents used to clean milk tankers in a dairy processing operation Describe cleaning agents used to clean milk tankers in a dairy processing operation	4	5	B

ID	Title	Level	Credit	Review Category
28612	Apply cleaning systems to cleaning milk tankers in a dairy processing operation Clean milk tankers using a clean-in-place system in a dairy processing operation	4	5	B
28949	Identify and contribute to continuous improvement in a dairy processing operation	4	10	B
32402	Describe infectious notifiable diseases in a dairy processing operation	4	5	New
32404	Describe the scheduling and dispatch of milk tankers in a dairy processing operation	4	5	New
32407	Carry out inventory checks in a dairy processing operation	4	5	New
32408	Carry out routine operational checks in a dairy processing operation	4	5	New
32409	Carry out intrusive activity inspections in a dairy processing operation	4	5	New
32411	Operate an automated system in a dairy processing operation	4	5	New

Manufacturing > Dairy Processing > Milk Products

ID	Title	Level	Credit	Review Category
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation Describe the prevention of fires and dust explosions in a dairy processing operation	4	5	B
19995	Carry out a buttermaking process in a dairy processing operation	4	5	B
20000	Carry out a cheese and lactic casein fermentation process in a dairy processing operation	4	5	B
20001	Carry out a dairy product filling process in a dairy processing operation	4	5	B
20002	Carry out a dairy product holding and storage process in a dairy processing operation	4	5	B
20003	Carry out a drying process in a dairy processing operation	4	5	B
20004	Carry out an evaporation process in a dairy processing operation	4	5	B
20007	Carry out an ice cream or related product batch or continuous freezing process in a dairy processing operation	4	5	B
20009	Carry out a mixing and/or blending process in a dairy processing operation	4	5	B
21123	Operate an Anhydrous Milkfat (AMF) process in a dairy processing operation Carry out an Anhydrous Milkfat process in a dairy processing operation	4	5	B
21124	Operate a milkfat fractionation process in a dairy processing operation Carry out a milkfat fractionation process in a dairy processing operation	4	5	B

ID	Title	Level	Credit	Review Category
21799	Operate a lactose milling process in a dairy processing operation Carry out a lactose milling process in a dairy processing operation	4	5	B
21800	Operate a lactose evaporation, crystallisation and decanting process in a dairy processing operation Carry out a lactose evaporation, crystallisation and decanting process in a dairy processing operation	4	5	B
23834	Operate a processed cheese making plant	4	5	B
28603	Carry out cheese processing operations	4	10	B
28604	Operate an ethanol process in a dairy processing operation Carry out an ethanol process in a dairy processing operation	4	5	B
28609	Carry out a wet-side casein process in a dairy processing operation	4	5	B
28927	Carry out a ultra-heat treated (UHT) process in a dairy processing operation Carry out an ultra-heat treatment process in a dairy processing operation	4	5	B
28929	Carry out a cultured dairy products and dairy desserts process in a dairy processing operation	4	5	B

Manufacturing > Primary Products Food Processing > Primary Products Food Processing - Core Skills

ID	Title	Level	Credit	Review Category
28632	Carry out automated clean-in-place (CIP) processes in a primary products food processing operation Carry out automated clean-in-place processes in a primary products food processing operation	4	5	B
28661	Demonstrate knowledge of an automated clean-in-place (CIP) process in a primary products food processing operation Describe an automated clean-in-place process in a primary products food processing operation	4	10	B