

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

Subfield	Domain	ID
Dairy Processing	Milk Processing	764, 28611, 32930-32934
	Milk Products	765, 766, 769, 770, 8960, 16304, 17617, 17622, 19739, 28606, 28607, 28928, 28930
Primary Products Food Processing	Primary Products Food Processing - Core Skills	28638, 28640, 28641, 28659, 28660
	Primary Products Food Processing - Operational Skills	28647

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

Date new versions published**April 2022****Planned review date****December 2026****Summary**

As a result of the new Level 5 dairy processing qualification the New Zealand Certificate in Dairy Processing with strands in Operational Leadership, and Dairy Technology [Ref: 4268] the Primary ITO reviewed Level 5 unit standards to better reflect the requirements of the updated qualification graduate outcomes.

Consultation was carried out from August to October 2021 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

- 5 new unit standards were developed to meet learning gaps for Level 4 dairy processing operators.
- Reviewed unit standards were moved to current template.
- Guidance information and Performance criteria were amended to ensure unit standards content remained fit for purpose.
- Titles were updated for some unit standards to better reflect outcomes.
- Credit values for unit standards 765, 766, 769, 770,8960, 17617, 28606, 28607, 28928, and 28930 were changed to reflect the actual time required to acquire the required knowledge and skills.
- Unit standards 764,17622, and 286114 were designated expiring as these are no longer required by the industry sector.
- Unit standard 764 was replaced with new standards 32930 and 32934 to better align with the needs of the industry sector.
- Standard setting body details were updated to Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council to reflect the change to standard setting responsibility from 4 October 2021.

Category C and D unit standards will expire at the end of December 2024

The last date for assessment of superseded versions of Category B unit standards is December 2024

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
Standard	764	2	Standard	32930, 32934	2

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 > Milk Processing

ID	Title	Level	Credit	Review Category
764	Explain a separation and standardisation process in a dairy processing operation	5	20	C
32930	Describe the design and operating principles of centrifugal separators used in a dairy processing operation	5	15	
32934	Describe principles and application of separation and standardisation processes in a dairy processing operation	5	15	
28611	Explain general microbiology, routine testing and control of microorganisms in a dairy processing operation	5	5	D
32931	Apply fault finding techniques to assess the effectiveness of operating components in a dairy processing operation	5	20	New
32932	Describe performance measures and implement remedial actions to solve non-conformances in a dairy processing operation	5	15	New
32933	Describe and apply project management techniques to an improvement project in a dairy processing operation	5	20	New

Manufacturing > Dairy Processing > Milk Products

ID	Title	Level	Credit	Review Category
765	Explain the Fritz continuous buttermaking process in a dairy processing operation	5	20	B
	Describe the buttermaking process in a dairy processing operation		15	
766	Explain anhydrous milkfat (AMF) manufacturing in a dairy processing operation	5	20	B
	Describe Anhydrous Milkfat manufacturing in a dairy processing operation		15	

ID	Title	Level	Credit	Review Category
769	Explain membrane processing in a dairy processing operation Describe membrane processing in a dairy processing operation	5	20 15	B
770	Explain the natural cheese manufacturing process in a dairy processing operation Describe the cheese manufacturing process in a dairy processing operation	5	20 15	B
8960	Describe the manufacturing variables for processed cheese	5	15	B
16304	Explain the manufacture of cream products using scraped-surface heat exchange in a dairy processing operation Describe the manufacture of cream products using scraped-surface heat exchange in a dairy processing operation	5	20	B
17617	Explain specialty cheese making Describe cheese making in an artisan or boutique dairy processing operation	5	15	B
17622	Explain key parameters and process variables that influence the stickiness of a specialty spray dried dairy product	5	5	D
19739	Explain the operation of a milkfat fractionation process in a dairy processing operation Describe the operation of a milkfat fractionation process in a dairy processing operation	5	20	B
28606	Explain the spray drier process used in a dairy processing operation Describe the spray drying process used in a dairy processing operation	5	20 15	B
28607	Explain a wet and dry process for the production of casein and caseinate in a dairy processing operation Describe a wet and dry process for the production of casein and caseinate in a dairy processing operation	5	20 15	B
28928	Explain the manufacture of ultra-heat treated (UHT) products in a dairy processing operation Describe the manufacture of ultra-heat treated products in a dairy processing operation	5	20 15	B
28930	Explain the manufacture of cultured dairy products and dairy desserts in a dairy processing operation Describe the manufacture of cultured dairy products and dairy desserts in a dairy processing operation	5	20 15	B

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

ID	Title	Level	Credit	Review Category
28638	Coordinate compliance for food safety in a primary products food processing operation Manage compliance for food safety in a primary products food processing operation	5	10	B

ID	Title	Level	Credit	Review Category
28640	Coordinate environmental management systems in a primary products food processing operation	5	5	B
28641	Coordinate health and safety practices and procedures in a primary products food processing operation	5	5	B
28659	Coordinate quality assurance practices and procedures in a primary products food processing operation	5	10	B
28660	Coordinate cross training to improve the competence of staff in a primary products food processing operation Manage cross training to improve the competence of staff in a primary products food processing operation	5	10	B

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

ID	Title	Level	Credit	Review Category
28647	Manage plant operations in a primary products food processing operation	5	10	B