

**Field      Manufacturing**

**Review and rollover of *Primary Products Food Processing* unit standards**

| <b>Subfield</b>                  | <b>Domain</b>   | <b>ID</b>   |
|----------------------------------|---|---|
| Primary Products Food Processing | Primary Products Food Processing - Core Skills        | 28264, 28622, 28623, 29093, 30038, 30039, 30041   |
|                                  | Primary Products Food Processing - Operational Skills | 28626, 28627, 28657, 28658, 28665-28677, 29092, 29096, 29124-29133, 29142, 29144, 29147, 29153, 30040 |

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

**Date new versions published**

**March 2022**

**Planned review date**

**December 2026**

Key industry stakeholders involved within the primary products food processing industry who made up the External Working Group (EWG) met by Microsoft Teams between March 2021 and August 2021. Unit standards were discussed, and changes recommended to better reflect the requirements of the updated qualification graduate outcomes and to ensure current industry needs were met.

Consultation was carried out in August 2021 where consent to assess holders and stakeholders had the opportunity to give comment via email sent asking for feedback to amendments. This feedback was addressed where appropriate. The updated unit standards were finalised in early September 2021.

Unit standard 28264 was reviewed in August 2020, however feedback was received from industry, and further amendments suggested were made in consultation with the EWG to ensure the unit was fit for purpose.

**Main changes**

- Forty two unit standards were reviewed and changes were made to meet specific industry requirements
- Titles were updated for some unit standards to better reflect unit standard content.
- Credit values were updated for some unit standards to reflect the actual learning and assessment time required to achieve competency.
- Outcomes and performance criteria were updated where appropriate to meet current industry requirements
- Reviewed unit standards were moved to the current template.
- Unit standards 28623, 28665, 28666, 28667, 28668, and 28669 were reinstated and reregistered at the request of industry.
- Unit standards 29124, 28658, and 29096 were designated expiring without replacement as these standards are no longer required by industry.

**The last date for assessment of superseded versions of Category B unit standards is 31 December 2024.**

**Category D unit standards will expire 31 December 2024.**

**Detailed list of unit standards – classification, title, level, and credits**

All changes are in **bold**.

| <b>Key to review category</b> |   |
|-------------------------------|---|
| <b>A</b>                      | Dates changed, but no other changes are made - the new version of the standard carries the same ID and a new version number           |
| <b>B</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 |
| <b>C</b>                      | Major changes that necessitate the registration of a replacement standard with a new ID   |
| <b>D</b>                      | Standard will expire and not be replaced  |

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

| <b>ID</b> | <b>Title</b>  | <b>Level</b> | <b>Credit</b> | <b>Review Category</b> |
|-----------|---|--------------|---------------|------------------------|
| 28264     | Demonstrate understanding of a HACCP application in a food processing operation<br><b>Describe a Hazard Analysis Critical Control Point application in a food processing operation</b>  | 4            | 10            | B                      |
| 28622     | Participate in a quality audit in a primary products food processing operation<br><b>Participate in an audit in a primary products food processing operation</b>  | 4            | 10            | B                      |
| 28623     | Compare product compliance to written specifications in a primary products food processing operation<br><b>Describe, compare and report compliance against written specifications in a primary products food processing operation</b>             | 3            | 3<br><b>5</b> | Reinstated             |
| 29093     | Describe and analyse data to optimise clean-in-place (CIP) performance in a primary products food processing operation<br><b>Describe and analyse data to optimise clean-in-place performance in a primary products food processing operation</b> | 5            | 5             | B                      |
| 30038     | Demonstrate understanding of interpersonal skills needed in a primary products food processing operation<br><b>Describe communication, self-management, and problem-solving skills used in a primary products food processing operation</b>       | 2            | 5             | B                      |
| 30039     | Demonstrate understanding of hygiene and food safety requirements in a primary products food processing operation<br><b>Describe hygiene and food safety requirements in a primary products food processing operation</b>                         | 2            | 5             | B                      |
| 30041     | Demonstrate understanding of personal health and safety when working in a primary products food processing operation<br><b>Describe personal health and safety when working in a primary products food processing operation</b>                   | 2            | 2             | B                      |

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

| ID    | Title  | Level | Credit | Review Category |
|-------|--|-------|--------|-----------------|
| 28626 | Explain environmental management of air discharges in a primary products food processing operation<br><b>Describe environmental management of air discharges in a primary products food processing operation</b>                       | 5     | 3<br>5 | B               |
| 28627 | Explain environmental management of noise from a primary products food processing operation<br><b>Describe environmental management of noise from a primary products food processing operation boundary</b>                            | 5     | 3<br>5 | B               |
| 28657 | Demonstrate knowledge of land based wastewater treatment systems in a primary products food processing operation<br><b>Describe land-based wastewater treatment systems in a primary products food processing operation</b>            | 4     | 10     | B               |
| 28658 | Demonstrate knowledge of biological wastewater treatment systems in a primary products food processing operation   | 4     | 10     | D               |
| 28665 | Apply laboratory fundamentals in a primary products food processing operation<br><b>Describe and apply laboratory fundamentals in a primary products food processing operation</b>   | 3     | 10     | Reinstated      |
| 28666 | Apply microbiological fundamentals used in a laboratory in a primary products food processing operation<br><b>Describe and apply microbiological fundamentals used in a laboratory in a primary products food processing operation</b> | 3     | 5      | Reinstated      |
| 28667 | Apply chemistry fundamentals used in a laboratory in a primary products food processing operation<br><b>Describe and apply chemistry fundamentals used in a laboratory in a primary products food processing operation</b>             | 3     | 5      | Reinstated      |
| 28668 | Operate rapid analytical laboratory instruments in a primary products food processing operation<br><b>Describe rapid analytical laboratory instruments and conduct tests in a primary products food processing operation</b>           | 3     | 5      | Reinstated      |
| 28669 | Use handheld laboratory instruments in a primary products food processing operation<br><b>Describe and use handheld laboratory instruments in a primary products food processing operation</b>   | 3     | 5      | Reinstated      |
| 28670 | Calibrate and maintain laboratory test equipment in a primary products food processing operation<br><b>Describe, calibrate, and maintain laboratory test equipment in a primary products food processing operation</b>                 | 4     | 5      | B               |
| 28671 | Apply sensory evaluation methods in a laboratory in a primary products food processing operation<br><b>Describe and perform sensory evaluation methods in a laboratory in a primary products food processing operation</b>             | 4     | 10     | B               |

| ID    | Title  | Level | Credit | Review Category |
|-------|--|-------|--------|-----------------|
| 28672 | Perform laboratory analyses in a primary products food processing operation<br><b>Describe and perform laboratory analyses in a primary products food processing operation</b>   | 4     | 10     | B               |
| 28673 | Carry out detection testing in a laboratory in a primary products food processing operation<br><b>Describe and carry out detection testing in a laboratory in a primary products food processing operation</b>             | 4     | 10     | B               |
| 28674 | Carry out product testing in a laboratory in a primary products food processing operation<br><b>Describe and carry out product testing in a laboratory in a primary products food processing operation</b>                 | 4     | 20     | B               |
| 28675 | Carry out culture preparation in a laboratory in a primary products food processing operation<br><b>Describe and carry out culture preparation in a laboratory in a primary products food processing operation</b>         | 4     | 10     | B               |
| 28676 | Monitor wastewater treatment processes in a primary products food processing operation   | 4     | 10     | B               |
| 28677 | Explain environmental management fundamentals in a primary products food processing operation<br><b>Describe environmental management fundamentals in a primary products food processing operation</b>                     | 4     | 5      | B               |
| 29092 | Demonstrate knowledge of the electronic certification system used in a primary products food processing operation<br><b>Describe and complete electronic certification in a primary products food processing operation</b> | 4     | 5      | B               |
| 29096 | Explain automated process control and fault diagnosis in an automated primary products food processing operation   | 5     | 5      | D               |
| 29124 | Demonstrate knowledge of land based treatment systems in a primary products food processing operation  | 4     | 10     | D               |
| 29125 | Explain biological wastewater treatment systems in a primary products food processing operation<br><b>Describe biological wastewater treatment systems in a primary products food processing operation</b>                 | 4     | 10     | B               |
| 29126 | Operate environmental systems equipment in a primary products food processing operation<br><b>Describe and operate environmental systems equipment in a primary products food processing operation</b>                     | 4     | 10     | B               |
| 29127 | Prepare chemical solutions in a laboratory in a primary products food processing operation<br><b>Prepare and monitor chemical solutions in a laboratory in a primary products food processing operation</b>                | 4     | 5      | B               |

| ID    | Title   | Level | Credit | Review Category |
|-------|---|-------|--------|-----------------|
| 29128 | Perform validation of materials for microbiological testing in a primary products food processing operation<br><b>Describe and perform validation of materials for microbiological testing in a primary products food processing operation</b>      | 4     | 5      | B               |
| 29129 | Perform microbiological testing of starter cultures in a laboratory in a primary products food processing operation   | 4     | 5      | B               |
| 29130 | Perform advanced biochemical and microbiological tests in a primary products food processing operation<br><b>Describe and perform advanced biochemical and microbiological tests in a primary products food processing operation</b>                | 4     | 5      | B               |
| 29131 | Use infrared technology for analysis in a laboratory in a primary products food processing operation<br><b>Describe and use an infrared instrument for analysis in a laboratory in a primary products food processing operation</b>                 | 4     | 5      | B               |
| 29132 | Perform High Performance Liquid Chromatography (HPLC) analyses in a primary products food processing operation<br><b>Describe and perform chromatography analyses in a primary products food processing operation</b>                               | 4     | 5      | B               |
| 29133 | Carry out microbiological tests in a laboratory in a primary products food processing operation<br><b>Describe and carry out microbiological tests in a laboratory in a primary products food processing operation</b>                              | 4     | 10     | B               |
| 29142 | Supervise storage of products in a primary products food processing operation<br><b>Describe and supervise storage of products and goods in a primary products food processing operation</b>  | 4     | 5      | B               |
| 29144 | Load and unload goods in a primary products food processing operation<br><b>Prepare to transport, and load and unload goods in a primary products food processing operation</b>   | 4     | 5      | B               |
| 29147 | Apply stock control procedures in a primary products food processing operation<br><b>Describe and apply stock control procedures in a primary products food processing operation</b>  | 4     | 5      | B               |
| 29153 | Monitor and operate a packing system in a primary products food processing operation<br><b>Prepare, monitor, and operate a packing system in a primary products food processing operation</b>   | 4     | 5      | B               |
| 30040 | Demonstrate understanding of the use, sharpening, care and maintenance of hand knives in a food processing operation<br><b>Describe the care, use, storage, handling, sharpening, and maintenance of hand knives in a food processing operation</b> | 2     | 3      | B               |