

Title	Demonstrate knowledge of blending beverages		
Level	3	Credits	2

Purpose	People credited with this unit standard are able to: describe the layout of a blending station in a commercial beverage plant; and explain blending, dilution and carbonation processes which may be used in beverage production.
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Classification	Food and Related Products Processing > Food Production - Beverages
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Available grade	Achieved
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Guidance Information

- 1 This unit standard is a general introduction to filtration and its associated processes. For more specific information that relates to the actual blending performance see unit standard 7835 and unit standard 7776, carbonation see unit standard 7821 and water treatment see unit standard 7818.
- 2 This unit standard is to be assessed in context of at least one of the following or similar beverage products: beer, wine, fruit juice, soft drink.

Outcomes and performance criteria

Outcome 1

Describe the layout of a blending station in a commercial beverage plant.

Performance criteria

- 1.1 The general blending station layout is described in terms of the equipment required, the operations performed, and the movement of materials within the station.
- 1.2 The description outlines the general layout of a system for blending or diluting beverages.
- 1.3 The description identifies the purpose of the vessels and plant in terms of their function and the role they play in blending, dilution or carbonation.

Range vessels and plant – pre and post buffers, chillers, carbonation system, pipework, pumps.

- 1.4 The description identifies features of plant design and relates them to those found in a beverage plant.

Range features – cleaning, hygiene, safety.

Outcome 2

Explain blending, dilution and carbonation processes which may be used in beverage production.

Performance criteria

- 2.1 The explanation describes the purpose of blending, dilution and carbonation in terms of their contribution to, and affect on, the finished product.
- 2.2 The explanation outlines the infeed product parameters and the measures taken to ensure these parameters are met.
- 2.3 The explanation outlines feed water quality and temperature requirements and the preparation of water to meet those requirements.
- 2.4 The explanation includes a description of additives and process aids which may be added, and the quality requirements these need to meet.
- Range for beer these may include but are not limited to – carbon dioxide, chill proof, caramel, tetra hops;
for soft drinks these may include but are not limited to – carbon dioxide, sugar syrups;
for fruit juices these may include but are not limited to – pulp, water, sugar, emulsifier, preservatives;
for wine or wine products these may include but are not limited to – carbon dioxide, potassium sorbate, sodium benzoate, tannin, alcohol, flavours, potassium metabisulphate, citric acid, malic acid, ascorbic acid, liquid sugar, dry sugar.
- 2.5 The explanation discusses the operation of a system for blending beverages in terms of meeting the product specifications set by the beverage plant.
- 2.6 Process checks and quality control for blending are described as they relate to a beverage plant's quality control system.

This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	6 May 1999	31 December 2022
Review	2	19 August 2004	31 December 2022
Review	3	28 January 2021	31 December 2022

Consent and Moderation Requirements (CMR) reference	0111
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

This unit standard is expiring.