

Title	Extract juice from fruit using automated production equipment		
Level	2	Credits	6

Purpose	<p>This unit standard is for people who are currently working in large enterprises where the extracting, draining, and pressing processes of fruit juice production may be performed by different people.</p> <p>People credited with this unit standard are able to: use safe working practices; and prepare to, and extract juice from fruit using automated production equipment.</p>
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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 Legislation relevant to this unit standard includes but is not limited to the: Health and Safety in Employment Act 1992; Health and Safety in Employment Regulations 1995; Food Act 1981; Food Hygiene Regulations 1974; Food (Safety) Regulations 2002; Resource Management Act 1991; and their associated regulations and subsequent amendments.
- 2 Definitions

Additives may include but are not limited to: enzymes, acids, potassium meta-bisulphite.

Equipment may include but is not limited to: crushers, hoppers; tanks; pumps; lines; fittings; augers and/or conveyors.

Fruit refers to any one fruit where juice can be extracted through the crushing process.

Organisational procedures refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; production specifications; documented quality management systems; and health and safety requirements.

PPE refers to personal protective equipment and may include but is not limited to: protective clothing, gloves, safety glasses/headwear/footwear, hearing protection, safety devices.
- 3 Competence is to be demonstrated on at least two occasions of extracting juice from fruit using automated production equipment.
- 4 Recommended for entry: Unit 7644, *Clean and sanitise food and related product production equipment manually*; and Unit 7756, *Handle chemicals safely in food or*

related product production environments; or demonstrate equivalent knowledge and skills.

Outcomes and performance criteria

Outcome 1

Use safe working practices.

Performance criteria

- 1.1 PPE is used in accordance with organisational procedures.
- 1.2 Work environment is clean and free from hazards in accordance with organisational procedures.
- Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with organisational procedures.

Outcome 2

Prepare to extract juice from fruit using automated production equipment.

Performance criteria

- 2.1 Crushing equipment is prepared in accordance with organisational procedures.
- Range includes but is not limited to – operational, clean, timely.
- 2.2 Additives are available in sufficient quantity for scheduled production.
- 2.3 Destination tanks for extracted fruit juice are prepared in accordance with organisational procedures.
- Range includes but is not limited to – clean, sufficient capacity.

Outcome 3

Extract juice from fruit using automated production equipment.

Performance criteria

- 3.1 Juice is extracted in accordance with organisational procedures.
- Range includes but is not limited to – quality, quantity, timeliness; quality includes but is not limited to – contamination-free.
- 3.2 Additive levels are in accordance with organisational procedures.
- 3.3 Crushing equipment is operated in accordance with organisational procedures.

- 3.4 Crushing equipment problems are identified, and corrective action is taken in accordance with organisational procedures.

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	25 March 2002	31 December 2022
Review	2	26 November 2007	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>.