

<b>Title</b>	<b>Drain juice from fruit using automated production equipment</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>3</b>

<b>Purpose</b>	<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 drain fruit using automated production equipment.</p>
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<b>Classification</b>	Food and Related Products Processing > Food Production - Beverages
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<b>Available grade</b>	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* includes but is not limited to: drainer tanks and/or tipping tanks, hoppers, tanks, pumps, lines, fittings, augers and/or conveyors.  
*Fruit* refers to any one fruit where juice can be extracted through the crushing process.  
*Must* refers to crushed grapes and free-run juice.  
*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 draining juice from fruit using automated production equipment.
- 4 Recommended for entry: Unit 7644, *Clean and sanitise food and related product production equipment manually*, or demonstrate equivalent knowledge and skills.

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## 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 drain fruit using automated production equipment.

#### Performance criteria

- 2.1 Equipment for draining juice 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 drained fruit juice are prepared in accordance with organisational procedures.
- 2.4 Drainers are filled with must in accordance with organisational procedures.

### Outcome 3

Drain fruit using automated production equipment.

#### Performance criteria

- 3.1 Fruit is drained in accordance with organisational procedures.
- Range includes but is not limited to – quality, quantity, timeliness.
- 3.2 Additive levels are in accordance with organisational procedures.
- 3.3 Liquid is left in contact with fruit in accordance with organisational procedures.
- 3.4 Draining equipment is operated 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

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