

<b>Title</b>	<b>Press grapes using automated production equipment</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>8</b>

<b>Purpose</b>	<p>This unit standard is for people who are currently working in jobs in large enterprises where the extracting, draining, and pressing processes of grape 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 press grapes 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* include but are not limited to: enzymes, acids, potassium meta-bisulphite.  
*Equipment* includes but is not limited to: tanks, pumps, lines, fittings, conveyors.  
*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 pressing grapes 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.

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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 press grapes using automated production equipment.

#### Performance criteria

- 2.1 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 are prepared in accordance with organisational procedures.
- Range includes but is not limited to – clean, sufficient capacity.
- 2.4 Presses are filled with grape solids in accordance with organisational procedures.
- 2.5 Free-run juice is pumped out in accordance with organisational procedures.

### Outcome 3

Press grapes using automated production equipment.

#### Performance criteria

- 3.1 Grapes are pressed and juice is graded in accordance with organisational procedures.
- Range includes but is not limited to – quality, quantity, timeliness, cleanliness.
- 3.2 Additive levels are in accordance with organisational procedures.

3.3 Pressing equipment is operated in accordance with organisational procedures.

Range includes but is not limited to – optimal juice extraction.

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

Range variations – qualitative, quantitative, safety.

**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>.