

Title	Take samples in a dairy processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: describe sampling techniques, sample contamination and storage; and take samples relevant to own work area, in a dairy processing operation.
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Classification	Dairy Processing > Milk Processing
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Available grade	Achieved
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Guidance Information

- 1 Legislation and regulations relevant to this unit standard include but are not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - Animal Products (Dairy) Regulations 2005;
 and any subsequent amendments.

- 2 Definition

Organisational requirements – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace. These requirements include but are not limited to – site specific requirements, company quality management requirements.

Outcomes and performance criteria

Outcome 1

Describe sampling techniques, sample contamination and storage in a dairy processing operation.

Performance criteria

- 1.1 Describe sampling techniques in terms of application in a dairy processing operation.

Range applications may include but are not limited to – composition, in-process, environmental, final product, flush, pathogen, sensory; evidence of four applications is required.

- 1.2 Describe the importance of aseptic sampling in terms of the sampling process and consequences of sample contamination.

- 1.3 Describe sources of possible sample contamination in terms of their effect on the sample.

Range sources may include but are not limited to – environment, product or material, sampling tools, sample container, person taking the sample; evidence of two sources is required.

- 1.4 Describe the importance of sample storage in terms of the prevention of microbial growth or sample deterioration.

Outcome 2

Take samples relevant to own work area in a dairy processing operation.

Performance criteria

- 2.1 Follow the procedure to take, label, store or dispose of samples in accordance with organisational requirements.
- 2.2 Identify and report any contaminated samples or samples showing signs of contamination in accordance with organisational requirements.

Planned review date	31 December 2025
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	30 June 2003	31 December 2014
Rollover and Revision	2	26 January 2007	31 December 2014
Rollover and Revision	3	17 July 2009	31 December 2016
Review	4	18 June 2015	31 December 2024
Review	5	25 March 2021	N/A
Revision	6	26 January 2023	N/A

Consent and Moderation Requirements (CMR) reference	0022
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.