

Title	Carry out a dairy product holding and storage process in a dairy processing operation		
Level	4	Credits	5

Purpose	People credited with this unit standard are able to: describe the dairy product holding and storage process; prepare dairy product holding and storage equipment for operation; and start up and monitor dairy product holding and storage equipment, in a dairy processing operation.
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Classification	Dairy Processing > Milk Products
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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:
 - Health and Safety at Work Act 2015;
 - Animal Products Act 1999;
 - Animal Products (Dairy) Regulations 2005;
 - Food Act 2014;
 and any subsequent amendments.
- 2 All evidence presented in this unit standard must be in accordance with:
 - organisational requirements.
- 3 Definitions

Control points – refer to those key points in a work process which must be monitored and controlled. This includes food safety (critical) quality and regulatory control points as well as inspection points.

Holding and storage equipment – refers to silos, intermediate storage tanks, aseptic storage tanks, mixing/blending tanks, process tanks, balance tanks and powder bins.

Materials – refer to raw milk or processed product.

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, and company quality management requirements.
- 4 Assessment must be carried out in a realistic workplace environment. The candidate must be under realistic time pressures and use relevant commercial equipment.

Outcomes and performance criteria

Outcome 1

Describe the dairy product holding and storage process in a dairy processing operation.

Performance criteria

- 1.1 Describe the basic principles of the holding and storage process.
- 1.2 Describe cleaning and sanitation requirements and procedures for a holding and storage process.
- 1.3 Describe the functions and basic operating principles of components of holding and storage equipment.
- 1.4 Describe how the quality, composition and physical characteristics of raw materials affect the holding and storage process in terms of process outcomes.
- 1.5 Describe the main holding and storage process controls and quality control points in terms of their effect on the quality of the product.

Range storage process controls and quality control points may include but are not limited to – procedures, operating parameters, equipment and instrumentation components, materials and services; evidence of three controls is required; effects may include but are not limited to – physical quality, functional quality, microbiological quality, consistency of quality; evidence of three effects is required.
- 1.6 Describe a control point in terms of key operating parameters, monitoring and operational checks.

Outcome 2

Prepare dairy product holding and storage equipment for operation in a dairy processing operation.

Performance criteria

- 2.1 Identify production requirements for holding and storage.
- 2.2 Confirm that materials and services necessary for the holding and storage process are available to meet production requirements.
- 2.3 Check holding and storage equipment in terms of status, condition and readiness for use.

Outcome 3

Start up and monitor dairy product holding and storage equipment in a dairy processing operation.

Performance criteria

3.1 Start up holding and storage equipment.

3.2 Monitor holding and storage equipment, product, and control points to confirm that they meet production requirements.

Range monitoring may include but is not limited to – monitoring control points and parameters, adjusting operating parameters, equipment checks, identifying sampling and testing requirements, taking samples, handling samples, dispatch of samples, conducting tests; evidence of three monitoring examples is required.

3.3 Identify, rectify and/or report any out-of-specification product, process and equipment performance.

3.4 Clean and sanitise holding and storage equipment.

3.5 Collect, treat or dispose of waste for recycling.

3.6 Record workplace information related to monitoring holding and storage equipment.

3.7 Shut down holding and storage equipment.

Range shutdown includes but is not limited to – putting equipment on standby, routine, emergency situation.

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	25 September 2006	31 December 2014
Rollover	3	17 July 2009	31 December 2016
Review	4	18 June 2015	31 December 2022
Review	5	26 September 2019	31 December 2024
Review	6	27 May 2021	N/A
Revision	7	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.