Title	Carry out an Anhydrous Milkfat process in a dairy processing operation		
Level	4	Credits	5

Purpose	People credited with this unit standard are able to: describe the Anhydrous Milkfat (AMF) process; prepare the AMF equipment and process for operation, and operate and monitor the AMF process, in a dairy processing operation.

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:
  - Animal Products Act 1999;
  - Health and Safety at Work Act 2015;
  - Animal Products (Dairy) Regulations 2005; and any subsequent amendments.
- 2 All evidence presented in this unit standard must be in accordance with:
  - organisational requirements.
- 3 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, and company quality management requirements.
- This unit standard must be assessed 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 AMF process in a dairy processing operation.

### Performance criteria

1.1 Describe the AMF process in terms of basic principles.

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1.2 Describe cleaning and sanitation for an AMF process in terms of requirements and procedures.

Range processes may include but are not limited to – separation process,

filling process;

evidence of at least one process is required.

1.3 Describe components of AMF equipment in terms of their functions and basic operating principles.

Range evidence of three components is required.

- 1.4 Describe how the quality, composition and physical characteristics of raw materials affect the AMF process in terms of process outcomes.
- 1.5 Describe the main AMF controls and quality control points in terms of their effect on the quality of the product.

Range 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 critical control point in terms of key operating parameters, monitoring and operational checks.

# **Outcome 2**

Prepare the AMF equipment and process for operation in a dairy processing operation.

## Performance criteria

- 2.1 Identify production requirements for an AMF process.
- 2.2 Confirm ingredients and services necessary to the AMF process are available to meet production requirements.
- 2.3 Check AMF equipment to ensure it is ready for use.

# Outcome 3

Operate and monitor the AMF process in a dairy processing operation.

### Performance criteria

3.1 Start and operate the AMF process.

3.2 Monitor AMF 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, plant 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 or report any out-of-specification product and/or process outcomes to maintain the process within specification.
- 3.4 Clean and sanitise AMF equipment.
- 3.5 Record workplace information involved in operating and monitoring the AMF process.
- 3.6 Shut down AMF equipment.

Range shutdown includes but is not limited to – putting plant 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

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Process	Version	Date	Last Date for Assessment
Registration	1	27 October 2005	31 December 2013
Rollover and Revision	2	17 July 2009	31 December 2016
Review	3	18 June 2015	31 December 2024
Review	4	27 May 2021	31 December 2024
Revision	5	29 July 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 <a href="mailto:qualifications@hangaarorau.nz">qualifications@hangaarorau.nz</a> if you wish to suggest changes to the content of this unit standard.