Title	Carry out a milkfat fractionation process in a dairy processing operation		
Level	4	Credits	5

Purpose	People credited with this unit standard are able to: prepare milkfat fractionation equipment for operation, and operate and monitor a milkfat fractionation process, in a dairy processing operation.

Classification	Dairy Processing > Milk Products	
Available grade	Achieved	

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 Definitions

Milkfat fractionation equipment – refers to tanks, crystallisation and/or speeder vessel, separators, pumps, heat exchanger.

Materials - refer to raw products used for processing.

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 include but are not limited to – site-specific and company standard operating procedures (SOPs), occupational health and safety, food safety and quality management requirements.

4 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

Prepare milkfat fractionation equipment for operation in a dairy processing operation.

Performance criteria

- 1.1 Identify production requirements for a milkfat fractionation process.
- 1.2 Confirm materials and services necessary to a milkfat fractionation process are available to meet production requirements.
- 1.3 Check milkfat fractionation equipment in terms of status, condition and readiness for use.

Outcome 2

Operate and monitor a milkfat fractionation process in a dairy processing operation.

Performance criteria

- 2.1 Start up and operate a milkfat fractionation process.
- 2.2 Monitor milkfat fractionation 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.
- 2.3 Identify, rectify or report any out-of-specification product and/or process outcomes to maintain the process within specification.
- 2.4 Clean and sanitise milkfat fractionation equipment.
- 2.5 Collect, treat and dispose of or store waste for recycling.
- 2.6 Record workplace information involved in operating and monitoring a milkfat fractionation process.
- 2.7 Shut down milkfat fractionation 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

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	N/A
Revision	5	26 January 2023	N/A

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

Comments on this unit standard

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