

Title	Operate a processed cheese making plant		
Level	4	Credits	5

Purpose	People credited with unit standard are able to: prepare processed cheese making equipment for operation; and operate and monitor a processed cheese making process.
----------------	---

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

Materials – crude products such as cheeses, flavours, emulsifier salts, acidity regulators, preservatives, and colouring agents.

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.

Processed cheese making equipment – refers to bins, grinders, blenders, batch or continuous cookers, collection vessels, pumping or similar devices, pressure systems, heating systems, monitoring and control equipment.

Processes – refer to a batch or continuous process and apply to single or multiple product specifications or types.
- 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 processed cheese making equipment for operation.

Performance criteria

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

Outcome 2

Operate and monitor a processed cheese making process.

Performance criteria

- 2.1 Start and operate a processed cheese making process.
- 2.2 Monitor processed cheese making 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 and/or report any out-of-specification product and/or process outcomes to maintain the process within specification.
- 2.4 Clean and sanitise processed cheese making equipment.
- 2.5 Collect, treat and dispose of or store waste for recycling.
- 2.6 Record workplace information related to the processed cheese making process.
- 2.7 Shut down processed cheese making equipment.

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

Planned review date	31 December 2025
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	25 July 2007	31 December 2013
Review	2	17 May 2012	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.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.