

Title	Demonstrate and apply knowledge of the work environment in the food and related product processing industry		
Level	2	Credits	5

Purpose	People credited with this unit standard are able to: identify personnel and responsibilities in own production line environment in a food or related products processing workplace; demonstrate knowledge of food or related products processing terminology in own workplace; and communicate on a food or related products processing production line.
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Classification	Food and Related Products Processing > Food and Related Product Production
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the:
 - Health and Safety at Work Act 2015.
 - Food Act 2014.
 - Food Regulations 2015.
 - Resource Management Act 1991.
- 2 Definitions
 - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
 - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
 - Related products* refer to beverages, household products, or personal care products.
- 3 Assessment information
 - a This unit standard may be assessed against in a workplace environment or in a training or education environment if simulated work conditions are able to be provided for outcome 3.
 - b All activities and evidence must be in accordance with organisational procedures.

Outcomes and performance criteria

Outcome 1

Identify personnel and responsibilities in own production line environment in a food or related products processing workplace.

Performance criteria

1.1 Key personnel and their relation to own work role are identified.

Range may include but is not limited to – team leader, machine operator, quality control, health and safety representative, first aid person, engineer, colleagues, human resources.

1.2 Own job and responsibilities in relation to the production process are identified.

1.3 Personnel to be contacted in case of emergencies are identified.

Outcome 2

Demonstrate knowledge of food or related products processing terminology in own workplace.

Performance criteria

2.1 Product inputs are identified by name, sight, and where appropriate, by grade.

Range may include but is not limited to – beans, peas, carrots, corn, tomatoes, peaches, grapes, hops, sugar, salt, flavourings, oats, oil, water, pastes, rice, slurries, seasoning, flour, butter.

2.2 Packaging materials are identified by name and sight.

Range may include but is not limited to – paper and board, regenerated cellulose, cans, individual flexible plastic materials, individual rigid plastic materials, polyethylene materials, wrapper foil trays, aluminium, steel, glass.

2.3 Key process elements in own workplace are identified by name and sight.

Range process elements may include but are not limited to – baking, boiling, brewing, coating, conditioning, cooling, cooking, depositing, drying, extruding, filling, freezing, milling, mixing, packing, storing, toasting.

Outcome 3

Communicate on a food or related products processing production line.

Performance criteria

3.1 Food quality issues are communicated to relevant personnel.

Range food quality issues may include but are not limited to – product, moisture, colour, coding, taste, texture, viscosity, weight, contamination, moisture, density, taste, colour; relevant personnel may include but are not limited to – team leader, machine operator, quality control personnel.

3.2 Process machinery malfunctions are communicated to relevant personnel.

Range process malfunctions may include but are not limited to – machine stopped, unusual machine noises, oil leak, parts fallen off equipment, not sealing properly; relevant personnel include but are not limited to – engineer, team leader, machine operator.

3.3 Unscheduled absences from production line are communicated to team leader or operator.

Range unscheduled absences may include but are not limited to – toilet break, meeting, emotional issues.

3.4 Workplace communications are free of inappropriate language and body language.

Range inappropriate language includes but is not limited to – swearing, racist remarks, sexist remarks, culturally insensitive remarks; inappropriate body language may include but is not limited to – threats, gestures, posture, touching, standing too close.

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	23 April 2008	31 December 2022
Review	2	25 February 2021	N/A

Consent and Moderation Requirements (CMR) reference	0013
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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 Competenz qualifications@competenz.org.nz if you wish to suggest changes to the content of this unit standard.