

<b>Title</b>	<b>Demonstrate knowledge of the basic food and/or related products processing quality requirements</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: identify and describe basic quality requirements of products in the food and/or related products processing industry; and identify and describe the basic processes and procedures used to maintain quality during food and/or related product production processing.
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<b>Classification</b>	Food and Related Products Processing > Food and Related Product Quality
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<b>Available grade</b>	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
  - All activities and evidence must be in accordance with organisational procedures.

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### Outcomes and performance criteria

#### Outcome 1

Identify and describe basic quality requirements of products in the food and/or related products processing industry.

**Performance criteria**

- 1.1 Basic quality requirements of food and/or related products are described.
- Range quality requirements may include but are not limited to – appearance, texture, flavour, grade, chemical, physical, and microbial.
- 1.2 Methods used to check quality of products are identified and described.
- Range quality checks may include but are not limited to – visual inspection, taste tests, sample testing, temperature, microbiological.
- 1.3 Common defects of food and/or related products are identified, and appropriate corrective action terms are described.
- Range defects may include but are not limited to – appearance, taste, smell, foreign matter, microbiological contamination; corrective action may include but is not limited to – reprocessing, further processing, specific labelling, disposal.

**Outcome 2**

Identify and describe the basic processes and procedures used to maintain quality during food and/or related product production processing.

**Performance criteria**

- 2.1 Work role responsibilities are described in relation to their importance to quality procedures in food and/or related product production processing.
- 2.2 Work responsibilities for a range of food and/or related products and procedures are identified and described to demonstrate comprehension of the tasks involved.
- Range tasks may include but are not limited to – signage, communicating with key people, test records, corrective action plans.
- 2.3 Importance of monitoring product during food and/or related product production is described in relation to quality requirements of finished food and/or related products.

<b>Planned review date</b>	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

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](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.