

## Monitor sustainable environmental procedures in a baking yeasts manufacturing operation

**Level** 3

**Credits** 5

**Purpose** People credited with this unit standard are able to: monitor sustainable environmental practices in own work area; assess environmental aspects, impacts, and risks; and demonstrate knowledge of environmental protection procedures, in a baking yeasts manufacturing operation.

**Subfield** Baking Yeasts Manufacturing

**Domain** Baking Yeasts Production Quality Assurance and Safety Skills

**Status** Registered

**Status date** 15 January 2010

**Date version published** 15 January 2010

**Planned review date** 31 December 2014

**Entry information** Open.

**Accreditation** Evaluation of documentation and visit by NZQA and industry.

**Standard setting body (SSB)** Primary Industry Training Organisation

**Accreditation and Moderation Action Plan (AMAP) reference** 0022

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

---

### Special notes

1 Definitions

*Organisational requirements* – refer to instructions to staff on policy and procedures which are documented in memo or manual format and are available in the workplace. These requirements include but are not limited to – site specific requirements, company quality management requirements, legislative requirements.

*Work processes* may include but are not limited to – handling chemicals; implementing environmental controls; collecting, handling, and treating or disposing of waste, recycled materials and by-products.

*Non-compliance* – refers to any event which occurs as part of the work process and presents an unacceptable environmental risk.

*Environmental aspect* – refers to any activity, product or service which has the potential to affect the environment.

*Environmental impact* – the actual problem or consequence which results from an environmental aspect.

*Environmental risk assessment* includes but is not limited to – identifying the likelihood that an environmental impact will occur and the magnitude of the problem if it does occur.

*Control measure* – a method or procedure used to prevent or mitigate environmental impacts. Identification of aspects, impacts and application of controls relate to own work responsibilities.

*Environmental management system* includes but is not limited to compliance with – AS/NZS ISO 14001:2004 *Environmental Management Systems – Requirements with guidance for use*.

- 2 Work must be carried out in accordance with organisational requirements, licensing requirements, legislative requirements, and industrial agreements.
- 3 Legislation  
Legislative requirements relevant to this unit standard include – Health and Safety in Employment Act 1992, Resource Management Act 1991, Hazardous Substances and New Organisms Act 1996, related regulations and codes of practice.

---

## Elements and performance criteria

### Element 1

Monitor sustainable environmental practices in own work area in a baking yeasts manufacturing operation.

### Performance criteria

- 1.1 Work processes are undertaken in accordance with organisational environmental management requirements.
- 1.2 Environmental parameters are monitored and control measures implemented in accordance with organisational requirements.  
  
Range environmental parameters may include but are not limited to – parameters for airborne particulates, noise, odour, water.
- 1.3 Any instances of environmental non-compliance are identified and reported according to organisational requirements.
- 1.4 Corrective actions taken in response to environmental incidences are in accordance with organisational emergency procedures.
- 1.5 Environmental data is recorded to meet organisational requirements.

## Element 2

Assess environmental aspects, impacts, and risks in a baking yeasts manufacturing operation.

### Performance criteria

2.1 Environmental aspects and impacts are identified in terms of the candidate's own work area.

Range aspects may include but are not limited to – safe work procedures, emergency procedures and personnel, waste handling, waste disposal requirements, resource use reductions; impacts may include but are not limited to – noise, emissions, waste.

2.2 Environmental risks are assessed in accordance with organisational requirements.

## Element 3

Demonstrate knowledge of environmental protection procedures in a baking yeasts manufacturing operation.

### Performance criteria

3.1 Environmental management systems and procedures, legal obligations and responsibilities are identified in terms of the consequences of non-compliance.

3.2 Safety issues are identified in terms of environmental protection.

Range safety issues related to environmental protection may include but are not limited to – safe work procedures, emergency procedures and personnel, waste collection, handling, and disposal requirements.

---

### Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

---

**Comments on this unit standard**

Please contact the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.