

<b>Title</b>	<b>Carry out cheese processing operations</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with unit standard are able to: describe the cheese making process; prepare cheese making equipment for operation; and operate and monitor cheese making equipment, in a dairy processing operation.
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<b>Classification</b>	Dairy Processing > Milk Products
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<b>Available grade</b>	Achieved
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### 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
 

*Cheese making equipment* – refers to hardening tunnel, plate hardening machine, jacket holding tank, refrigeration, cooling towers, vats, block forming towers, trolley table, tunnel press, pneumatic press, hydraulic press, screw press, moulds.

*Control points* – key points in a work process which must be monitored and controlled. This includes food safety (critical) quality and regulatory control points as well as inspection points.

*Materials* – refers to curd, salt.

*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.
- 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.

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## Outcomes and performance criteria

### Outcome 1

Describe the cheese making process.

#### Performance criteria

- 1.1 Describe the cheese making process in terms of basic principles.
- 1.2 Describe cleaning and sanitation requirements and procedures for a cheese making process.
- 1.3 Describe the functions and basic operating principles of components of cheese making equipment.
- Range evidence is required of three components.
- 1.4 Describe how the quality, composition and physical characteristics of raw materials affect the cheese making process in terms of process outcomes.
- 1.5 Describe the main cheese making controls and quality control points in terms of effect on the quality of the product.
- Range controls and quality control points may include but are not limited to – procedures, operating parameters, equipment and instrumentation components, materials and services; evidence of three controls is required; effects may include but are not limited to – physical quality, functional quality, microbiological quality, consistency of quality; evidence of three effects is required.
- 1.6 Describe a critical control point in terms of key operating parameters, monitoring and operational checks.

### Outcome 2

Prepare cheese making equipment for operation.

#### Performance criteria

- 2.1 Identify production requirements for cheese making.
- 2.2 Confirm materials and services necessary to the cheese making process are available to meet production requirements.
- 2.3 Check cheese making equipment to determine status, condition and readiness for use.

**Outcome 3**

Operate and monitor cheese making equipment.

**Performance criteria**

3.1 Start up the cheese making equipment.

3.2 Monitor 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.

3.3 Identify, rectify and/or report any out-of-specification product, process and equipment performance.

3.4 Clean and sanitise cheese making equipment.

3.5 Collect, treat and dispose of or store waste for recycling.

3.6 Record workplace information related to operating and monitoring cheese making equipment.

3.7 Shut down cheese making equipment.

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

<b>Replacement information</b>	This unit standard replaced unit standard 19997, unit standard 19998 and unit standard 19999.
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<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	18 June 2015	31 December 2024
Review	2	27 May 2021	N/A
Revision	3	26 January 2023	N/A

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

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### Comments on this unit standard

Please contact the Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.