

Title	Describe the milk treatment process in a dairy processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to describe the: centrifugal separation process; bulk liquid transfer process; and standardisation process, in a dairy processing operation.
----------------	---

Classification	Dairy Processing > Milk Processing
-----------------------	------------------------------------

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 Definitions

Bulk liquid transfer equipment – tanks, vessels, pumps, valves, gauges, pipe-work, screens and filters, tank measurement instrumentation.

Centrifugal separation equipment – hermetic separators and semi-open separators. Variations to the semi-open separators include – soft stream inlet, cold milk separators, cream cheese or quarg separators.

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, company quality management requirements, hygiene, health and safety, regulatory and legislative requirements.

Outcomes and performance criteria

Outcome 1

Describe the centrifugal separation process in a dairy processing operation.

Performance criteria

- 1.1 Describe the centrifugal separation process in terms of the equipment used.

Range	evidence of two examples of centrifugal separation equipment used in the candidate's workplace is required.
-------	---

- 1.2 Describe the centrifugal separation process in terms of basic principles.
- 1.3 Describe the centrifugal separation process in terms of process and quality control requirements.
- 1.4 Describe cleaning and sanitation requirements for a centrifugal separation process in terms of organisational requirements.

Outcome 2

Describe the bulk liquid transfer process used in a dairy processing operation.

Performance criteria

- 2.1 Describe the process of preparing bulk liquid transfer equipment in terms of tank holding levels and capacities, transfer settings, product clearance procedures and transfer priorities.
- 2.2 Describe the process of transferring bulk liquid materials in terms of organisational requirements.

Range process includes but is not limited to – equipment start-up, monitoring, line purging, reporting, cleaning and sanitising, waste collection and treatment, recording information, equipment shut-down.

Outcome 3

Describe the standardisation process used in a dairy processing operation.

Performance criteria

- 3.1 Describe a method of standardisation in terms of the process steps.
- 3.2 Describe the principles of standardisation of milk composition in terms of their influence on the product.
- 3.3 Describe automatic standardisation of milk composition in terms of the process used.

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	18 June 2015	31 December 2024
Review	2	25 March 2021	N/A
Revision	3	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.