Title	**Manage plant operations in a primary products food processing operation**		
Level	5	**Credits**	10

Purpose	People credited with this unit standard are able to: identify and analyse the relationships between the key processes and explain corrective actions to maintain operating requirements; maintain operations by monitoring and adjusting processes and resources to meet requirements and product specifications; and analyse process information to identify and rectify possible faults and restore required process conditions in the event of deviation from operating requirements, in a primary products food processing operation.

Classification	Primary Products Food Processing > Primary Products Food Processing - Operational Skills

Available grade	Achieved

Guidance Information

1	Legislation relevant to this unit standard includes but are not limited to:
- Hazardous Substances and New Organisms Act 1996;
- Health and Safety at Work Act 2015.
- Resource Management Act 1991.

2	All evidence presented in this unit standard must be in accordance with organisational requirements.

3	Definitions
Critical operating requirements – operating requirements that are critical to food safety and the safety of personnel.
Key processes – are processes under the candidate's responsibility and includes the downstream and upstream processes within their product mix.
Organisational requirements – instructions to staff on policies and procedures which are documented in memo or manual format and are available in the workplace. These requirements include but are not limited to – manufacturer specifications, company quality management requirements, site procedures, and legislative requirements.

4	Evidence for the practical components of this unit standard must be supplied from the workplace.

Outcomes and performance criteria

Outcome 1

Identify and analyse the relationships between the key processes and explain corrective actions to maintain operating requirements.

Performance criteria

1.1   Identify key processes for a primary products food processing operation in terms of method, machinery and materials.

1.2   Describe critical operating requirements in terms of each process.

1.3   Analyse and explain consequences of deviation in terms of each of the critical operating requirements.

        Range   consequences include but are not limited to – each individual process, the process as a whole.

1.4   Analyse and explain corrective actions to take in the event of deviations in terms of each of the critical operating requirements.

1.5   Analyse common causes of deviation from operational requirements and describe remedial actions in terms of organisational requirements.

        Range   evidence two analyses of common causes and their remedial actions is required.

1.6   Describe circumstances in which emergency procedures should be initiated in terms of organisational requirements.

Outcome 2

Maintain operations by monitoring and adjusting processes and resources to meet requirements and product specifications.

Performance criteria

2.1   Obtain process data at scheduled times and record.

2.2   Supervise personnel to ensure procedures comply with processing and resourcing requirements.

2.3   Monitor product to ensure it is in accordance with product specifications.

2.4   Analyse early signs towards deviations and take actions to avoid deviations from stated requirements.

2.5   Take corrective action in the event of deviations from critical operating requirements, product specifications or stated requirements.

2.6   Record actions taken to correct deviations.

Outcome 3

Analyse process information to identify and rectify possible faults and restore required process conditions in the event of deviation from operating requirements.

Performance criteria

3.1   Identify possible faults and causes by analysing process information.

3.2   Identify and report problems which cannot be remedied without authorisation.

3.3   Restore normal process conditions as soon as possible and without compromising safety standards.

         Range   safety standards include but are not limited to – food safety, environmental safety, occupational health and safety.

3.4   Record and communicate actions taken to other operators.

Planned review date	31 December 2026

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	28 April 2022	N/A

Consent and Moderation Requirements (CMR) reference	0033

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

Comments on this unit standard

Please contact 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.