

<b>Title</b>	<b>Operate rapid analytical laboratory instruments in a primary products food processing operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This entry-level unit standard is for people who work in a laboratory, in a primary products food processing operation.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: rapid chemistry laboratory instruments; rapid microbiological laboratory instruments; and operate rapid technique laboratory instruments, in a primary products food processing operation.</p>
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<b>Classification</b>	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation and references relevant to this unit standard includes but is not limited to – Hazardous Substances and New Organisms Act 1996, Health and Safety in Employment Act 1992, Health and Safety in Employment Regulations 1995, Resource Management Act 1991, ISO/IEC 17025:2005/Cor1:2006 *General requirements for the competence of testing and calibration laboratories*, NZS/ISO 15189:2003 *Medical Laboratories – Particular requirements for quality and competence*, available at <http://www.standards.co.nz>.
- 2 Definitions
 

*Organisational requirements* – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace.

*Primary products food processing operation* – covers a meat processing, dairy processing, seafood or baking yeasts manufacturing operation.

### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of rapid chemistry laboratory instruments in a primary products food processing operation.

#### Performance criteria

- 1.1 Near infra-red principles are described in terms of rapid technique instruments.

- 1.2 Rapid technique instruments are identified and described in terms of food products that they test.

Range evidence is required of two instruments from the candidate's workplace.

### Outcome 2

Demonstrate knowledge of rapid microbiological laboratory instruments in a primary products food processing operation.

#### Performance criteria

- 2.1 The theory of fluorescence is explained in terms of rapid technique instruments.

- 2.2 The theory of luminescence is explained in terms of rapid technique instruments.

- 2.3 The theory of impedance and conductance is explained in terms of rapid technique instruments.

- 2.4 Rapid technique instruments are identified and described in terms of their application.

Range evidence is required of two instruments from the candidate's workplace.

### Outcome 3

Operate rapid technique laboratory instruments in a primary products food processing operation.

#### Performance criteria

- 3.1 Rapid technique instruments are set up in accordance with manufacturer's instructions and organisational requirements.

- 3.2 Tests are conducted in accordance with organisational requirements.

Range evidence is required of two tests from the candidate's workplace.

- 3.3 Any non-conformance is dealt with or reported in accordance with organisational requirements,

<b>Replacement information</b>	This unit standard replaced unit standard 4313.
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**This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.**

**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	17 September 2015	31 December 2021
Review	2	24 October 2019	31 December 2021

<b>Consent and Moderation Requirements (CMR) reference</b>	0033
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

This unit standard is expiring