

Title	Carry out a cultured dairy products and dairy desserts process in a dairy processing operation		
Level	4	Credits	5
Purpose	People credited with this unit standard are able to: describe the cultured dairy products and dairy desserts process; prepare cultured dairy products and dairy desserts equipment for operation; and operate and monitor cultured dairy products and dairy desserts equipment, in a dairy processing operation.		
Classification	Dairy Processing > Milk Products		
Available grade	Achieved		

Guidance Information

- 1 Legislation and regulations relevant to this unit standard include but are not limited to:
 - Health and Safety at Work Act 2015;
 - Health and Safety in Employment Regulations 1995;
 - Animal Products Act 1999;
 - Animal Products (Dairy) Regulations 2005;
 and any subsequent amendments.

- 2 Definitions

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

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.

- 3 This unit standard must be assessed in a realistic workplace environment. The candidate must be under realistic time pressures and use relevant commercial equipment.

Outcomes and performance criteria

Outcome 1

Describe the cultured dairy products and dairy desserts process in a dairy processing operation.

Performance criteria

- 1.1 Describe cleaning and sanitation requirements and procedures for a cultured dairy products and dairy desserts process.
- 1.2 Describe the functions and operating principles of components of cultured dairy products and dairy desserts processing equipment.
- Range evidence is required of three components.
- 1.3 Describe a method of curd formation used to produce cultured dairy products and dairy desserts in terms of the techniques used.
- 1.4 Describe raw material quality, including ingredient preparation, in terms of possible influences on final product quality.
- Range product quality includes but is not limited to – microbiological quality, protein stability, particulate matter.
- 1.5 Describe a method of heat treatment used to produce cultured dairy products and dairy desserts in terms of heat transfer mechanisms and time-temperature profiles.
- 1.6 Describe process control in terms of the prevention or minimisation of undesirable changes that may occur to the composition and properties of milk during heat treatment and storage.
- Range changes include but are not limited to – flavour, colour, protein denaturation, vitamins, enzymes, sediment formation.
- 1.7 Describe quality tests in terms of methods used for checking packaging integrity, chemical residues and micro-organisms.
- Range evidence of two different tests is required.

Outcome 2

Prepare cultured dairy products and dairy desserts equipment for operation in a dairy processing operation.

Performance criteria

- 2.1 Identify production requirements for cultured dairy products and dairy desserts.
- 2.2 Confirm materials and services necessary to the cultured dairy products and dairy desserts process are available to meet production requirements.
- 2.3 Check cultured dairy products and dairy desserts equipment in terms of status, condition and readiness for use.

Outcome 3

Operate and monitor cultured dairy products and dairy desserts equipment in a dairy processing operation.

Performance criteria

- 3.1 Start up cultured dairy products and dairy desserts equipment.
- 3.2 Monitor cultured dairy products and dairy desserts 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 cultured dairy products and dairy desserts equipment.
- 3.5 Collect, treat, and dispose of or store waste for recycling.
- 3.6 Record workplace information related to cultured dairy products and dairy desserts equipment.
- 3.7 Shut down cultured dairy products and dairy desserts equipment.
- Range shutdown includes but is not limited to – putting plant on standby, routine, emergency situation.

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	27 May 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.