

Title	Smoke food products in a primary products food processing operation		
Level	3	Credits	5

Purpose	<p>This entry-level unit standard is for people who are required to smoke food products in a primary products food processing operation.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of the smoking process; load food products into smoking equipment; smoke food products; monitor the smoke cycle; and chill and store smoked food products, in a primary products food processing operation.</p>
----------------	--

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

Available grade	Achieved
------------------------	----------

Guidance Information

- 1 Legislation relevant to this unit standard may include but is not limited to – Animal Products Act 1999, Animal Products (Ancillary and Transitional Provisions) Act 1999, Fair Trading Act 1986, Food Act 1981, Health and Safety in Employment Act 1992, Food Hygiene Regulations 1974, Food (Safety) Regulations 2002, Weights and Measures Regulations 1999, depending on the candidate’s work sector.
- 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.
- 3 Evidence for the practical components of this unit standard must be supplied from the workplace.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the smoking process for food products in a primary products food processing operation.

Performance criteria

- 1.1 Processes for smoking products are described in terms of organisational requirements.
- Range processes include but are not limited to – liquid smoke process, cold smoking process, direct addition process.
- 1.2 Factors that affect the smoking process are described in terms of air circulation, product placement, and operator responsibilities.
- 1.3 Hazard and hygiene requirements for smoking products are explained in terms of legislative and organisational requirements.

Outcome 2

Load food products into smoking equipment in a primary products food processing operation.

Performance criteria

- 2.1 Equipment and materials are prepared for smoking food products in accordance with organisational requirements.
- 2.2 Food products are checked to ensure spacing prior to loading is in accordance with organisational requirements.
- 2.3 Food products are loaded in a manner that ensures even cooking.
- 2.4 Food products are handled at all times in accordance with organisational requirements.

Outcome 3

Smoke food products in a primary products food processing operation.

Performance criteria

- 3.1 Core temperature probes are inserted into the centre of the product in accordance with organisational requirements.
- 3.2 Machinery is programmed in accordance with manufacturer's and organisational requirements.
- 3.3 The process is monitored and recorded in accordance with organisational requirements.

Outcome 4

Monitor the smoke cycle in a primary products food processing operation.

Performance criteria

- 4.1 Smoke cycle is monitored regularly and results noted, and deviations from the process programme corrected in accordance with organisational requirements.
- 4.2 Internal temperature is manually checked on completion of cycle to ensure correct smoke time has been achieved and, where necessary, further cooking is undertaken in accordance with organisational requirements.
- 4.3 When product type requires, and required internal temperature has been reached, a shower cycle is initiated in accordance with organisational requirements.

Outcome 5

Chill and store smoked food products in a primary products food processing operation.

Performance criteria

- 5.1 Smoked food products are weighed and chilled in accordance with organisational requirements.
- 5.2 Smoked food products are held at a specific and constant temperature in accordance with organisational requirements.
- 5.3 Smoked food products are stored in accordance with organisational requirements.
- 5.4 Smoked food products are identified and stacked in accordance with organisational requirements.

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

Consent and Moderation Requirements (CMR) reference	0033
--	------

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