Title	Prepare and monitor chemical solutions in a laboratory in a primary products food processing operation		
Level	4	Credits	5

Purpose People credited with this unit standard are able to: prepare a chemical solution; standardise and use volumetric chemical solutions; and monitor the quality of chemical solutions, in a laboratory in a primary products food processing operation.

Classification	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
	Treesesting operational skills

Available grade	Achieved
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Guidance Information

- 1 Legislation and references relevant to this unit standard include but are not limited to:
 - Hazardous Substances and New Organisms Act 1996;
 - Health and Safety at Work Act 2015,
 - Health and Safety in Employment Regulations 1995;
 - Resource Management Act 1991;
 - ISO/IEC 17025:2018 General requirements for the competence of testing and calibration laboratories, available at http://www.standards.co.nz and any subsequent amendments.

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, dairy, seafood, fruit and vegetable and honey processing, food and beverage manufacturing and other related industries.

- 3 Solutions may include but are not limited to strong or weak acids and bases, oxidising and reducing agents, solutions used for titrations, stains for cells and tissues, enzymes and buffers.
- 4 All evidence presented in this unit standard must be in accordance with organisational requirements.

Outcomes and performance criteria

Outcome 1

Prepare a chemical solution in a laboratory in a primary products food processing operation.

Range evidence for the preparation of three solutions is required.

Performance criteria

- 1.1 Select procedure for solution preparation.
- 1.2 Select equipment, materials and solvent of specified purity.
- 1.3 Calculate and measure quantities of reagents for solution preparation.
- 1.4 Prepare specified dilutions.
- 1.5 Prepare solutions to achieve homogenous mix of specified concentration.
- 1.6 Label and store solutions to maintain identity and stability.

Outcome 2

Standardise and use volumetric chemical solutions in a laboratory in a primary products food processing operation.

Performance criteria

- 2.1 Perform specified dilutions.
- 2.2 Standardise solution using appropriate procedure.
- 2.3 Label and store solutions to maintain identity and stability.
- 2.4 Determine concentration of unknown solutions using standard volumetric solutions.
- 2.5 Calculate and report concentration of solutions.

Outcome 3

Monitor the quality of chemical solutions in a laboratory in a primary products food processing operation.

Performance criteria

- 3.1 Check solutions for visual deterioration and expiry date.
- 3.2 Re-standardise or dispose of dated or deteriorated solutions.

	Replacement information	This unit standard replaced unit 22001.
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Planned review date	31 December 2026
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Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	17 September 2015	31 December 2024
Review	2	24 March 2022	N/A

Consent and Moderation Requirements (CMR) reference	0022
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This CMR can be accessed at http://www.nzga.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.