Title	Describe and perform advanced biochemical and microbiological tests in a primary products food processing operation		
Level	4	Credits	5

Purpose	People credited with this unit standard are able to: describe advanced biochemical and microbiological tests; perform advanced biochemical and microbiological tests; and interpret and report results of advanced biochemical and microbiological tests, in a laboratory in a primary products food processing operation.
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Classification	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
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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 Biochemical and microbiological tests may include but are not limited to inhibitory substances, phosphatase, colostrums, RID plate, staining; evidence of two tests is required.
- 4 Evidence for this unit standard must be presented in accordance with organisational requirements.

Outcomes and performance criteria

Outcome 1

Describe advanced biochemical and microbiological tests in a laboratory in a primary products food processing operation.

Performance criteria

- 1.1 Describe the principles of the test in terms of technology, reactions and the process involved.
- 1.2 Describe critical stages of the test in terms of the process used at each stage.
- 1.3 Describe variables of the test in terms of the process of eliminating variables.
 - Range variables include but are not limited to equipment, apparatus, reagents, sample, technique, calibration, environment.
- 1.4 Describe quality assurance of the test.
 - Range quality assurance includes but is not limited to blanks, repeatability, duplicates, reproducibility.

Outcome 2

Perform advanced biochemical and microbiological tests in a laboratory in a primary products food processing operation.

Performance criteria

- 2.1 Prepare samples and equipment.
- 2.2 Perform tests in accordance with agreed processes and procedures.
- 2.3 Perform tests in a safe and aseptic manner.
- 2.4 Confirm tests results.
- 2.5 Clean and store test equipment and dispose of samples and waste.

Outcome 3

Interpret and report results of advanced biochemical and microbiological tests in a laboratory in a primary products food processing operation.

Performance criteria

- 3.1 Confirm and report results.
- 3.2 Identify any non-conformance and take corrective action.

- 3.3 Analyse abnormal test situations to identify the nature of the problem and reach a valid solution.
- 3.4 Analyse abnormal test results to identify the nature of the problem and reach a valid solution.

Replacement information	This unit standard replaced unit standard 22042.
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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	0033
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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 <u>qualifications@hangaarorau.nz</u> if you wish to suggest changes to the content of this unit standard.