Title	Handle incoming products and check, weigh and pack products in a primary products food processing operation		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to: check, report on, and handle incoming products; and prepare, check, weigh and pack products 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 relevant to this unit standard may include but is not limited to:
 - Health and Safety at Work Act 2015;
 - Food Regulations 2015;
 - Hazardous Substances and New Organisms Amendment Act 2015; 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 processing, dairy processing, seafood or baking yeasts manufacturing operation.

3 Evidence for the practical components of this unit standard must be supplied from within the workplace.

Outcomes and performance criteria

Outcome 1

Check, report on, and handle incoming products in a primary products food processing operation.

Performance criteria

1.1 Check incoming products in accordance with organisational requirements.

1.2 Report any problems relating to products supplied in accordance with legislative requirements.

Range problems may include but are not limited to – missing or

incomplete instructions, missing items, damaged goods, leakage,

spillage, presence of pests.

- 1.3 Handle products in accordance with handling instructions displayed on external surfaces and organisational and legislative requirements.
- 1.4 Handle and segregate any damaged products in accordance with organisational and legislative requirements.

Outcome 2

Prepare, check, weigh and pack products in a primary products food processing operation.

Performance criteria

2.1 Prepare containers according to type of container used in accordance with organisational requirements.

Range containers may include but are not limited to – plastic containers,

bags, sacks, boxes;

evidence of three types of containers is required.

2.2 Check the product against specifications, where required, in accordance with organisational requirements.

Range specifications may include but are not limited to – quality, size.

- 2.3 Weigh product and adjust as necessary to meet organisational requirements.
- 2.4 Pack the product in accordance with organisational requirements.

•	This unit standard replaced unit standard 19982 and unit standard 20010.

Planned review date	31 December 2024
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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 2021
Review	2	24 October 2019	N/A

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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 Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.