

Title	Describe hygiene and food safety requirements in a primary products food processing operation		
Level	2	Credits	5

Purpose	People credited with this unit standard are able to describe food safety and hygiene requirements in a primary products food processing operation.
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Classification	Primary Products Food Processing > Primary Products Food Processing - Core Skills
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but are not limited to:
 - Animal Products Act 1999;
 - Food Act 2014;
 - Health and Safety at Work Act 2015; and any subsequent amendments.
- 2 Definitions

Organisational procedures refer to policies and procedures on safety and operation set down by the employer or host organisation when working on a meat processing operation.

Primary products food processing operation – includes meat, dairy, seafood, fruit and vegetable and honey processing, food and beverage manufacturing, and other related industries.
- 3 All evidence presented in this unit standard must be in accordance with organisational requirements.

Outcomes and performance criteria

Outcome 1

Describe food safety requirements in a primary products food processing operation.

Performance criteria

- 1.1 Describe causes of product contamination and their impact on food products.

Range evidence of at least two causes of product contamination is required.

- 1.2 Describe legislative and/or organisational measures to prevent potential causes of contamination.

Range evidence of at least two legislative and/or organisational measures is required.

Outcome 2

Describe hygiene requirements used in a primary products food processing work area.

Performance criteria

- 2.1 Describe hygiene requirements relating to the use of company supplied clothing and equipment.
- 2.2 Describe personal hygiene practices required to minimise the risk of product contamination and operator infections.
- 2.3 Describe work methods that minimise the risk of product contamination.
- 2.4 Describe procedures for identifying and reporting unhygienic conditions.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	16 February 2017	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 qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.