

Title	Describe the manufacture of consumer beverages in a dairy processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to describe: consumer beverage processing; the packaging and storage requirements for consumer beverages; quality control, control points and quality tests used in the manufacture of consumer beverages, in a dairy processing operation.
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Classification	Dairy Processing > Milk Products
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Available grade	Achieved
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Guidance Information

- 1 Legislation and regulations relevant to this unit standard include but are not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - Animal Products (Dairy) Regulations 2005; and any subsequent amendments.
- 2 Definition
Consumer beverages – milk products such as whole milk, skim milk, flavoured milk, cream, protein standardised milk, organic milk, whey protein drinks, milk protein drinks.

Outcomes and performance criteria

Outcome 1

Describe consumer beverage processing in a dairy processing operation.

Performance criteria

- 1.1 Describe process controls for consumer beverage processing in terms of their primary functions.

1.2 Describe cleaning and sanitising of a beverage plant in terms of process control variables.

Range control variables may include but are not limited to – cleaning chemicals, cleaning temperatures, cleaning sequences, cleaning types;
evidence of two control variables is required.

1.3 Describe manufacturing processes for consumer beverages in terms of their specific purpose.

Range processes may include but are not limited to – preparation of raw materials, reception, standardisation, separation, homogenisation, heat treatment, ingredient addition, filtration and filling;
evidence of four processes is required.

1.4 Describe manufacturing processes of consumer beverages in terms of influencing viscosity and texture control, flavouring, colouring, and stabilisation.

Range evidence of one consumer beverage is required.

Outcome 2

Describe the packaging and storage requirements for consumer beverages in a dairy processing operation.

Performance criteria

2.1 Describe cleaning and sanitisation of fillers in terms of maintaining hygienic conditions.

Range may include but is not limited to – packaging materials, product contact surfaces, non-product contact surfaces;
evidence of two is required.

2.2 Describe packaging materials and forms used for consumer beverages in terms of barrier properties, production of tight units to prevent contamination, and selection of appropriate materials for environmental sustainability and consumer choice.

Range materials and forms may include but are not limited to – laminated cartons, thermoformed plastics, flexible pouches;
evidence of one packaging type is required.

2.3 Describe storage of consumer beverages in terms of requirements for the achievement of maximum product shelf-life.

Range requirements include but are not limited to – temperature, microbiological standards.

Outcome 3

Describe quality control, control points and quality tests used in the manufacture of consumer beverages in a dairy processing operation.

Performance criteria

3.1 Describe quality control features of consumer beverages in terms of the prevention of common product defects.

Range features may include but are not limited to – flavour, appearance, consistency, viscosity, labelling, packaging; evidence of three features is required.

3.2 Describe quality tests applied in the manufacture of consumer beverages in terms of their specific purpose.

Range tests include but are not limited to – microbiological, chemical, physical; evidence of two tests is required.

3.3 Describe quality control points in the manufacture of consumer beverages in terms of prevention of contamination.

Range control points may include but are not limited to – preparation of materials and ingredients, processing, packaging, storage; evidence of one control point is required.

Planned review date	31 December 2025
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	25 March 2021	N/A

Consent and Moderation Requirements (CMR) reference	0018
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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.