

Title	Describe the reconstitution of dairy products using a wet-mix process in a dairy processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to describe: operational hazards associated with reconstitution of dairy products using a wet-mix process; the process for reconstituting dairy products, plant cleaning and sanitisation for a wet-mix facility; quality control, control points and quality tests used in the reconstitution of dairy products using a wet-mix process, 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

Organisational requirements – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace. These requirements include but are not limited to – site specific requirements, company quality management requirements, hygiene, health and safety, regulatory and legislative requirements.

Outcomes and performance criteria

Outcome 1

Describe operational hazards associated with reconstitution of dairy products using a wet-mix process in a dairy processing operation.

Performance criteria

- 1.1 Describe operational hazards associated with reconstitution of dairy products using a wet-mix process in term of safety for self and others.

Range operational hazards may include but are not limited to – machinery and ancillary equipment; manual handling, raw material, ingredients;
evidence of two operational hazards is required.

Outcome 2

Describe the process for reconstituting dairy products, plant cleaning and sanitisation for a wet-mix facility in a dairy processing operation.

Performance criteria

- 2.1 Describe the processes involved in reconstituting dairy products in accordance with organisational requirements.

Range processes may include but are not limited to – preparation of raw materials, homogenisation, heat treatment, filtration, mixing, ingredient addition, ingredient order, injection and storage;
evidence of five processes is required.

- 2.2 Describe the process of reconstituting dairy products in terms of influencing viscosity, texture control and stability.

- 2.3 Describe dairy products and ingredients used for ease of reconstitution in terms of specification requirements, ingredient requirements and hygiene protocols.

Range evidence of two products or ingredients is required.

- 2.4 Describe cleaning and sanitisation methods of a reconstitution and mixing plant in terms of preventing cross contamination, maintaining quality standards and loss minimisation.

Range methods may include but are not limited to – rinsing, chemical cleans, packaging disposal, accessory and environmental cleaning and sanitisation;
evidence of two methods is required.

Outcome 3

Describe quality control, control points and quality tests used in the reconstitution of dairy products using a wet-mix process in a dairy processing operation.

Performance criteria

- 3.1 Describe quality control of reconstituted dairy products in terms of the prevention of common product defects.
- Range defects may include but are not limited to – flavour, appearances, consistency, viscosity, uniformity; evidence of three defects is required.
- 3.2 Describe quality tests used in the reconstitution of dairy products in terms of their specific purposes.
- Range tests may include but are not limited to – microbiological, chemical, physical; evidence of two tests is required.
- 3.3 Describe control points for quality control in the reconstitution of dairy products in terms of prevention of contamination.
- Range control points may include but are not limited to – preparation of materials and ingredients, processing, 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.