

Title	Describe the manufacture of cultured dairy products and dairy desserts in a dairy processing operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to describe: the nature of, and legislative requirements relating to, cultured dairy products and dairy desserts; manufacturing processes for cultured dairy products and dairy desserts; the packaging and storage requirements for cultured dairy products and dairy desserts; and quality control, control points and quality tests used in the manufacture of cultured dairy products and dairy desserts, 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, regulations and code 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;
 - *Australia New Zealand Food Standards Code – Standard 2.5.2 – Fermented milk products*, available at www.foodstandards.gov.au; and any subsequent amendments.
- 2 Definition
Cultured dairy products and dairy desserts – set and stirred yoghurts, fermented drinks, sour cream, cottage cheese, dairy desserts, and cream cheese.

Outcomes and performance criteria

Outcome 1

Describe the nature of, and legislative requirements relating to, cultured dairy products and dairy desserts in a dairy processing operation.

Performance criteria

- 1.1 Describe the nature of cultured dairy products and dairy desserts in terms of physical, nutritional, and shelf-life properties.

- 1.2 Describe the nature of cultured dairy products and dairy desserts in terms of chemical and physical changes to milk components and properties resulting from fermentation processes and the use of additives.
- 1.3 Describe legislative requirements relating to cultured dairy products and dairy desserts in terms of minimum component levels and the use of additives.

Outcome 2

Describe manufacturing processes for cultured dairy products and dairy desserts in a dairy processing operation.

Performance criteria

- 2.1 Describe manufacturing processes for cultured dairy products in terms of purposes and influences of steps in the processes.
- Range steps include but are not limited to – preparation and standardisation of raw materials, homogenisation, heat treatment; influences include but are not limited to – types of starter organisms used, incubation conditions, factors that may influence incubation, bacteriophage, additives; evidence of one dairy product is required.
- 2.2 Describe manufacturing processes for dairy desserts in terms of purposes and influences of viscosity and texture control, flavouring, colouring, and stabilisation.
- Range evidence of one dairy dessert is required.

Outcome 3

Describe the packaging and storage requirements for cultured dairy products and dairy desserts in a dairy processing operation.

Performance criteria

- 3.1 Describe packaging of cultured dairy products and dairy desserts in terms of requirements for protection of the product during handling, storage and distribution.
- 3.2 Describe packaging in terms of systems used for filling and sealing cultured dairy products and dairy desserts.
- 3.3 Describe storage of cultured dairy products and dairy desserts in terms of requirements for the achievement of maximum product shelf-life.
- Range requirements include but are not limited to – temperature, microbiological standards.

Outcome 4

Describe quality control, control points, and quality tests used in the manufacture of cultured dairy products and dairy desserts in a dairy processing operation.

Performance criteria

4.1 Describe quality control of cultured dairy products and dairy desserts in terms of the identification and prevention of common product defects.

Range defects include but are not limited to – flavour, appearances, consistency, viscosity.

4.2 Describe routine quality tests used in the manufacture of cultured dairy products and dairy desserts in terms of their specific purposes.

Range tests include but are not limited to – microbiological, chemical, physical.

4.3 Describe control points for quality control in the manufacture of a cultured dairy product or dairy dessert in terms of prevention of contamination and/or growth of microorganisms.

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	28 April 1995	31 December 2014
Review	2	5 July 1999	31 December 2014
Review	3	26 August 2002	31 December 2014
Revision	4	13 June 2003	31 December 2014
Rollover and Revision	5	17 July 2009	31 December 2016
Review	6	18 June 2015	31 December 2024
Review	7	25 March 2021	N/A
Revision	8	26 January 2023	N/A

Consent and Moderation Requirements (CMR) reference	0022
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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.