

Title	Describe processed cheese manufacturing		
Level	3	Credits	5

Purpose	People credited with unit standard are able to describe: the characteristics of, and legislative requirements relating to, processed cheese; the manufacturing processes for processed cheese; packaging, aseptic filling and sealing, and storage requirements of processed cheese in a dairy processing operation; and process control, control points, and quality testing and grading used to determine the quality of processed cheese, 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

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.

Outcomes and performance criteria

Outcome 1

Describe the characteristics of, and legislative requirements relating to, processed cheese.

Performance criteria

- 1.1 Describe characteristics of processed cheeses in terms of end uses in the consumer market.
- 1.2 Describe characteristics of processed cheeses in terms of influences imparted by the selection of cheeses, blending formulations, and use of additives.
- 1.3 Describe legislative requirements relating to processed cheese in terms of minimum component levels, minimum heat treatment, and the use of additives.

Outcome 2

Describe the manufacturing processes for processed cheese.

Performance criteria

- 2.1 Describe manufacturing processes for processed cheese in terms of purposes and influences of steps in the processes.
- Range evidence of one cheese type is required.
- 2.2 Describe the manufacture of processed cheese in terms of operating conditions and their effect on each stage of the process in relation to the final product.
- Range stages include but are not limited to – blending, cleaning and trimming, milling, additives, kettle, homogenisation, cooling, filling head;
evidence is required for at least one example of an effect for each stage.

Outcome 3

Describe packaging, aseptic filling and sealing, and storage requirements of processed cheese in a dairy processing operation.

Performance criteria

- 3.1 Describe packaging materials and forms used for packaging processed cheese in terms of barrier properties and protection of product from environmental and distribution stresses.
- Range packaging materials and forms include but are not limited to – plastics, foils.
- 3.2 Describe aseptic filling and sealing of product packs in terms of requirements for achieving maximum product shelf-life.
- 3.3 Describe storage of processed cheese in terms of conditions required for achieving maximum product shelf-life.

Outcome 4

Describe process control, control points, and quality testing and grading used to determine the quality of processed cheese in a dairy processing operation.

Performance criteria

- 4.1 Describe process control of processed cheese in terms of the significance and purpose of chemical and microbiological tests.
- 4.2 Describe quality testing and grading of processed cheese in terms of manufacturer and customer product purchase specifications.

4.3 Describe control points for quality control in terms of the manufacture of processed cheese product.

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 2013
Review	2	5 July 1999	31 December 2013
Review	3	26 August 2002	31 December 2013
Revision	4	13 June 2003	31 December 2013
Rollover and Revision	5	17 July 2009	31 December 2013
Review	6	17 May 2012	31 December 2016
Review	7	18 June 2015	31 December 2024
Review	8	25 March 2021	N/A
Revision	9	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.