

<b>Title</b>	<b>Describe milk collection and reception in a dairy processing operation</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	People credited with this unit standard are able to describe: the characteristics of milk and milk by-products; the conditions required for the safe storage of milk in the farm dairy; milk collection and transportation from dairy farms; and pathogen controls relevant to milk tanker transport and reception of milk in a dairy processing operation.
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<b>Classification</b>	Dairy Processing > Milk Processing
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation and regulations relevant to this unit standard includes but is not limited to:
  - Animal Products Act 1999;
  - Health and Safety at Work Act 2015;
  - Animal Products (Dairy) Regulations 2005; and any subsequent amendments.
  
- 2 Definitions
 

*Milk and milk by-products* – refer to whole milk, skim milk, cream, buttermilk, retentate, and permeate.

*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 include but are not limited to site-specific and company standard operating procedures (SOP), food safety, environmental, bio-security and quality management requirements.

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### Outcomes and performance criteria

#### Outcome 1

Describe the characteristics of milk and milk by-products.

**Performance criteria**

- 1.1 Describe characteristics of milk in terms of uses and special handling procedures for non-standard milk types.
- Range non-standard milk types may include but are not limited to – organic, colostrum, stole, kosher, A2; evidence of two non-standard milk types is required.
- 1.2 Describe characteristics of milk or milk by-products in terms of typical composition and uses.
- Range evidence of two milk or two milk by-products is required.
- 1.3 Describe milk or milk by-products in terms of procedures for prevention of cross-contamination.
- Range evidence of two milk or two milk by-products is required.

**Outcome 2**

Describe the conditions required for the safe storage of milk in the farm dairy.

**Performance criteria**

- 2.1 Describe factors affecting milk quality during storage on farm in terms of the prevention of contamination and deterioration.
- Range factors may include but are not limited to – milk holding time, milk temperature, dairy hygiene, time since last clean-in-place, chemical storage; evidence of five factors is required.

**Outcome 3**

Describe milk collection and transportation from dairy farms.

**Performance criteria**

- 3.1 Describe procedures followed by the milk tanker driver in terms of achieving accurate supplier crediting.
- Range procedures include but are not limited to – pickup time and frequency, volume measurement, pumping, sampling, recording.
- 3.2 Describe quality checks carried out by the milk tanker driver prior to pumping milk from the farm milk tank in terms of organisational requirements.
- Range quality checks include but are not limited to – smell, appearance, foreign matter, temperature.

3.3 Describe milk quality tests carried out on supplier milk samples in terms of their purpose and company standards.

Range tests include but are not limited to – micro-biological, contaminants.

3.4 Describe requirements for milk handling in terms of factors affecting the quality of milk, product safety during collection and delivery to site.

Range requirements include but are not limited to – milk contact surfaces, pumping and agitation, personal hygiene, tanker inspection, hygiene checks.

**Outcome 4**

Describe pathogen controls relevant to milk tanker transport and reception of milk in a dairy processing operation.

**Performance criteria**

4.1 Describe pathogen controls in terms of potential effects of pathogenic contamination for dairy products.

Range effects include but are not limited to – food poisoning, poor publicity, potential loss of markets, product recall, traceback investigations.

4.2 Describe pathogen controls in terms of the nature and purpose of site hygiene zones.

4.3 Describe pathogen controls in terms of common external non-critical hygiene zone controls.

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<b>Planned review date</b>	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	22 June 1995	31 December 2013
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	16 July 2015	31 December 2024
Review	7	27 May 2021	31 December 2024
Revision	8	29 July 2021	N/A
Revision	9	26 January 2023	N/A

**Consent and Moderation Requirements (CMR) reference**

0022

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](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.