

<b>Title</b>	<b>Set up, maintain and repair food or related products production line equipment</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>16</b>

<b>Purpose</b>	People credited with this unit standard are able to: set up food or related products production line equipment; maintain and monitor food or related products production line equipment; and repair food or related products production line equipment.
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<b>Classification</b>	Food and Related Products Processing > Food and Related Product Production Equipment
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation relevant to this unit standard may include but is not limited to the:
  - Health and Safety at Work Act 2015.
  - Food Act 2014.
  - Food Regulations 2015.
  - Resource Management Act 1991.
  - Electricity Act 1992.
  - Electricity (Safety) Regulations 2010.
  
- 2 Definitions
  - Organisational procedures* refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; manufacturer's specifications; production specifications; documented quality management systems; and health and safety requirements, including the use of PPE.
  - PPE* refers to personal protective equipment such as protective clothing, gloves, safety glasses, headwear, footwear, hearing protection, safety devices.
  - Production line equipment* refers to equipment used in a production line, such as vessels or boilers not requiring certification, pipework, fillers, pasteurisers, labellers, crate or carton packers, high-speed wrappers, water lines, pumps, compressors, dicers, and cutters.
  - Related products* refer to beverages, household products, or personal care products.
  
- 3 Assessment information
  - All activities and evidence must be in accordance with organisational procedures.

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## Outcomes and performance criteria

### Outcome 1

Set up food or related products production line equipment.

Range set-up may include but is not limited to – installing, adjusting, or adapting equipment; or connecting incoming services, wastes, peripherals, couplings.

### Performance criteria

- 1.1 Tools and equipment required for production line equipment set-up are confirmed as available, operational, and fit for purpose.
- 1.2 Tools and equipment for production line equipment set-up are used in a manner that optimises performance and protects user and operator safety.
- 1.3 Faults with production line equipment are identified, and corrective action is taken to optimise production.  

Range faults may include but are not limited to – worn and/or faulty equipment, exposed wiring, unsafe work environment.
- 1.4 Production line equipment is set up in correct configuration in accordance with production specifications.
- 1.5 Equipment operators are notified of set-up completion.

### Outcome 2

Maintain and monitor food or related products production line equipment.

Range maintenance may include but is not limited to – periodic or scheduled electrical or mechanical maintenance involving checking, lubrication, adjustment, or repair.

### Performance criteria

- 2.1 Stakeholders are aware of maintenance downtime requirements.  

Range may include but is not limited to – managers, supervisors, team members of upstream and/or downstream operations, operators of equipment.
- 2.2 Maintenance schedule for production line equipment is followed.
- 2.3 Maintenance of production line equipment is completed within authorised budgetary limitations.
- 2.4 Maintenance downtime of production line equipment is minimised.

2.5 Faults or variations from normal operation on production line equipment are identified, and corrective action is taken.

Range faults or variations may include but are not limited to – low/high pressure; broken belts; blocked and/or clogged oil, water, and air filters; jumping, slipping, or broken chains; out of specification shafts and bearings; transmission failures and/or breakages; equipment failures and leakages; corrective action may include but is not limited to – lubrication, parts replacement, adjustment, cleaning, welding.

2.6 Ongoing monitoring ensures production line equipment operates within technical specifications.

**Outcome 3**

Repair food or related products production line equipment.

**Performance criteria**

3.1 Causes of equipment faults or variations are identified and, where applicable, are incorporated into future maintenance criteria.

3.2 Stakeholders are informed of downtime required for repair.

Range may include but is not limited to – managers, supervisors, team members of upstream and/or downstream operations, operators of equipment.

3.3 Production line equipment is repaired.

3.4 Repairs to production line equipment are within agreed budget.

3.5 Production line equipment is repaired within a timeframe that minimises loss of production.

3.6 Where possible, opportunities to minimise volume of repairs to production line equipment are identified and actioned with personnel responsible for initiating changes.

Range opportunities may include but are not limited to – preventative maintenance, operator training, system improvement, lubrication, timely adjustment.

<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	27 August 1996	31 December 2022
Revision	2	15 May 1998	31 December 2022
Review	3	19 August 2004	31 December 2022
Review	4	11 December 2009	31 December 2022
Review	5	25 February 2021	N/A

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

0013

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Comments on this unit standard**

Please contact Competenz [qualifications@competenz.org.nz](mailto:qualifications@competenz.org.nz) if you wish to suggest changes to the content of this unit standard.