

Title	Operate automated process control equipment in the food or related products processing industry		
Level	3	Credits	3

Purpose	People credited with this unit standard are able to: start up; and operate automated process control equipment in the food or related products processing industry.
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Classification	Food and Related Products Processing > Food and Related Product Production Equipment
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Available grade	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.
Weights and Measures Act 1987.
- 2 Definitions
Equipment refers to automated process control equipment such as mimic panels, visual display units, control panels, keyboards, and mouse.
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.

Outcomes and performance criteria

Outcome 1

Start up automated process control equipment in the food or related products processing industry.

Performance criteria

- 1.1 Production schedule is received, interpreted, and followed.
- 1.2 Automated process control equipment is set up and made operational.
- 1.3 Any potential problems in start-up of equipment are identified, rectified, and/or reported.

Range may include but is not limited to – blockages, obstacles, supply of services.
- 1.4 Product for processing is checked.

Range may include but is not limited to – quantity, quality.

Outcome 2

Operate automated process control equipment in the food or related products processing industry.

Performance criteria

- 2.1 Automated process control equipment is operated.
- 2.2 Equipment feedback information is interpreted to minimise downtime and maximise product output and quality.

Range equipment feedback may include but is not limited to – mimic panel, visual display unit, lights, bells, alarms.
- 2.3 Any data changes required to equipment are authorised and checked.

Range may include but is not limited to – production settings, ingredient changes, component changes.
- 2.4 Product wastage due to processing of products is minimised.
- 2.5 Any problems in the automated process are identified, rectified, and/or reported.

Range problems may include but are not limited to – safety, equipment, non-conforming product.

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	27 August 1996	31 December 2022
Revision	2	15 May 1998	31 December 2022
Review	3	27 July 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 if you wish to suggest changes to the content of this unit standard.