

Title	Batch mix bulk simple syrups using automated batching equipment		
Level	2	Credits	2

Purpose	This unit standard is for people who are currently working, or who intend to work, in jobs which require the use of automated batching equipment to batch mix bulk simple syrups. People credited with this unit standard are able to: use safe working practices; prepare to batch mix bulk simple syrups; operate automated batching equipment; and shut down and clean automated batching equipment.
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Classification	Food and Related Products Processing > Food Production - Beverages
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to the: Health and Safety in Employment Act 1992; Health and Safety in Employment Regulations 1995; Food Act 1981; Food Hygiene Regulations 1974; Food (Safety) Regulations 2002; Resource Management Act 1991; and their associated regulations and subsequent amendments.
- 2 Definitions
Organisational procedures refer to documents that include: worksite rules, codes, and practices; equipment operating instructions; production specifications; documented quality management systems; and health and safety requirements.
Equipment refers to items such as: batching, ingredient transfer, tanks, pipework, hoses, valves, mixing, service supply, air, water, power, steam.
Simple syrups refers to sugar and water syrup bases with no additives or flavours.
PPE refers to personal protective equipment and may include but is not limited to: protective clothing, gloves, safety glasses/headwear/footwear, hearing protection, safety devices.
- 3 Competence is to be demonstrated on two occasions of batch mixing bulk simple syrups using automated batching equipment.

Outcomes and performance criteria

Outcome 1

Use safe working practices.

Performance criteria

- 1.1 PPE is used in accordance with organisational procedures.
- 1.2 Work environment is clean and free from hazards in accordance with organisational procedures.
- Range hazards to – personnel, product, plant.
- 1.3 Documentation is referred to and/or completed in accordance with organisational procedures.

Outcome 2

Prepare to batch mix bulk simple syrups.

Performance criteria

- 2.1 Preparation for batch mixing bulk simple syrups is in accordance with organisational procedures.
- 2.2 Equipment is available, operational, and fit for purpose in accordance with organisational procedures.
- 2.3 Equipment is cleaned and sterilised in accordance with organisational procedures.
- 2.4 Ingredients are in accordance with organisational procedures.
- Range ingredients – sugar, water.
- 2.5 Water is contamination free and in correct condition in accordance with production specifications.
- Range condition may include but is not limited to – treated, temperature.
- 2.6 Sugar has correct purity and moisture content, and is contamination free in accordance with organisational procedures.

Outcome 3

Operate automated batching equipment.

Performance criteria

- 3.1 Operation of automated batching equipment is in accordance with organisational procedures.
- 3.2 Supply of sugar and water is in correct sequence and speed for batch mixing in accordance with production specifications.

- 3.3 Batch mixed simple syrup has correct sugar content in accordance with product specifications.
- 3.4 Sugar yield of batch mixed simple syrup is maximised in accordance with organisational procedures.
- 3.5 Batch mixed simple syrups are available in sufficient quantity for downstream operations in accordance with organisational procedures.
- 3.6 Potential problems in operating automated batching equipment are identified, rectified and/or reported in accordance with organisational procedures.
- Range problems may include but are not limited to – ingredient supply over-runs, power failure, air failure.
- 3.7 Product wastage caused by operation of automated batching equipment is minimised, and opportunities to rework non-conforming product are maximised in accordance with organisational procedures.

Outcome 4

Shut down and clean automated batching equipment.

Performance criteria

- 4.1 Shut down and clean of automated batching equipment is in accordance with organisational procedures.
- 4.2 Services to equipment are isolated in accordance with organisational procedures.
- Range services may include but are not limited to – air, water, steam.
- 4.3 Surfaces are free from sugar syrup.
- Range surfaces – floor, equipment.
- 4.4 Production downtime due to shut down and clean of automated batching equipment is minimised in accordance with organisational procedures.

This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

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	28 January 2021	31 December 2022

Consent and Moderation Requirements (CMR) reference

0111

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

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