

Title	Produce extruded food products using automated extrusion equipment		
Level	3	Credits	10

Purpose	<p>This unit standard is for people who are currently working in the food processing industry.</p> <p>People credited with this unit standard are able to: use safe working practices; prepare to, and produce, extruded food products using automated extrusion equipment; and shut down and clean extrusion equipment.</p>
----------------	--

Classification	Food and Related Products Processing > Food and Related Product Production
-----------------------	--

Available grade	Achieved
------------------------	----------

Guidance Information

1 References

Enactments and codes relevant to this unit standard include but are not limited to the: Food Act 2014; Health and Safety at Work Act 2015; Resource Management Act 1991; Food (Safety) Regulations 2002; Food Hygiene Regulations 1974; Australia New Zealand Food Standards Code, available at <http://www.foodstandards.govt.nz/Pages/default.aspx>.

2 Definitions

Automated extrusion equipment refers to – dies, main control panel, cooling jacket, ribbon or bowl mixer, infeed devices, scale check weigher, single and twin extruders. *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. *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 at least three occasions of producing extruded food products using automated production equipment.

4 Recommended unit standards for entry

Unit 7644, *Clean and sanitise food or related product production equipment manually*;

Unit 7754, *Operate automated process control equipment in the food or related products processing industry*.

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 kept 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 produce extruded food products using automated extrusion equipment.

Performance criteria

- 2.1 Automated extrusion equipment is prepared in accordance with organisational procedures.
- Range preparation includes but is not limited to ensuring that equipment is – available, operational, clean, handled safely, settings are accurate.
- 2.2 Product to be extruded is prepared in accordance with organisational procedures.
- Range includes but is not limited to – consistency, colour, quantity.

Outcome 3

Produce extruded food products using automated extrusion equipment.

Performance criteria

- 3.1 Equipment is operated in accordance with organisational procedures.
- Range includes but is not limited to – wastage, timeframes, safety, changeovers.

- 3.2 Checks and adjustments are carried out to ensure product conforms to specifications throughout the production process in accordance with organisational procedures.

Range includes but is not limited to – consistency, colour, texture, food safety.

Outcome 4

Shut down and clean extrusion equipment.

Performance criteria

- 4.1 Equipment is shut down and cleaned in accordance with organisational procedures.

Range includes but is not limited to – contamination free, within timeframe, services isolated, ready for next user.

Planned review date	31 December 2023
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	27 August 1996	31 December 2019
Revision	2	15 May 1998	31 December 2019
Review	3	25 March 2002	31 December 2019
Review	4	23 April 2008	31 December 2019
Review	5	1 November 2018	31 December 2019
Reinstatement	6	28 February 2019	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.