

Title	Describe the manufacturing variables for processed cheese		
Level	5	Credits	15

Purpose	<p>People credited with unit standard are able to describe: the elements of a given customer specification; the raw materials required for a given customer specification; the cooking process variables for a given customer specification; the forming process variables for a given customer specification; and the packaging variables, for a given customer specification for processed cheese.</p> <p>People credited with this unit standard will also be able to complete a manufacturing variable report for a given customer specification for processed cheese.</p>
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Classification	Dairy Processing > Milk Products
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Available grade	Achieved
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Guidance Information

- 1 Legislation and regulations relevant to this unit standard include but are not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - Animal Products (Dairy) Regulations 2005.
- 2 Definition

Organisational requirements – instructions to staff on policies and procedures which are documented in memo or manual format and are available in the workplace. These requirements include but are not limited to – manufacturer specifications, company quality management requirements, site procedures, and legislative requirements.

Outcomes and performance criteria

Outcome 1

Describe the elements of a given customer specification for processed cheese.

Performance criteria

- 1.1 Describe customer specifications to ensure correct and current versions are being used in accordance with organisational requirements.
- Range customer specifications include but are not limited to – chemistry, functional, sensory, microbiological, packaging.
- 1.2 Describe specification targets in terms of maximum and minimum requirements for each element.
- 1.3 Confirm specification requirements are within plant processing and packaging capabilities in accordance with organisational requirements.
- 1.4 Describe country regulations to ensure conformance against specifications.

Outcome 2

Describe the raw materials required for a given customer specification for processed cheese.

Performance criteria

- 2.1 Describe type and quantities of raw materials in accordance with organisational requirements.
- Range raw materials include but are not limited to – cheese, dairy ingredients, emulsifying salts, additives.
- 2.2 Describe alternative raw materials in terms of their advantages and disadvantages.
- Range advantages and disadvantages include but are not limited to those related to – texture, body, product yield, flavour, seasonality.

Outcome 3

Describe the cooking process variables for a given customer specification for processed cheese.

Performance criteria

- 3.1 Describe cooking process variables in accordance with organisational requirements.
- Range cooking process variables include but are not limited to – agitation rpm, temperatures, times, pressures, homogenisation.

- 3.2 Describe alternative cooking process variables in terms of their advantages and disadvantages.

Range advantages and disadvantages include but are not limited to those related to – texture, body, product yield, flavour.

Outcome 4

Describe the forming process variables for a given customer specification for processed cheese.

Performance criteria

- 4.1 Describe the forming process variables in accordance with organisational requirements.

Range forming process variables include but are not limited to – temperatures, weight control, pack configuration, cooling.

- 4.2 Describe alternative forming process variables in terms of their advantages and disadvantages.

Range advantages and disadvantages include but are not limited to those related to – texture, body, product yield, flavour.

Outcome 5

Describe the packaging variables for a given customer specification for processed cheese.

Performance criteria

- 5.1 Describe packaging variables and quantities in accordance with organisational requirements.

Range packaging variables include but are not limited to – flexible packaging, rigid packaging, foils, seal integrity, gas flushing.

- 5.2 Describe alternative packaging variables in terms of their advantages and disadvantages.

Range advantages and disadvantages include but are not limited to those related to – configuration, shelf-life, cost.

Outcome 6

Complete a manufacturing variable report for a given customer specification for processed cheese.

Performance criteria

6.1 Describe manufacturing variables to meet the given customer specification.

Range manufacturing variables include but are not limited to – raw materials, cooking, forming, packaging.

6.2 Complete manufacturing variables report in accordance with organisational requirements.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	28 April 1997	31 December 2013
Revision	2	7 August 1997	31 December 2013
Revision	3	2 July 1999	31 December 2013
Revision	4	13 June 2003	31 December 2013
Rollover and Revision	5	20 June 2006	31 December 2013
Rollover	6	17 July 2009	31 December 2013
Review	7	17 May 2012	31 December 2016
Review	8	18 June 2015	31 December 2024
Review	9	28 April 2022	N/A

Consent and Moderation Requirements (CMR) reference	0022
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.