



## 2562 v2 - NZC Dairy Processing (Level 3)

<b>Name</b>		<b>Employer</b>	
<b>Employee Number (if applicable)</b>		<b>Workplace/Site</b>	
<b>Enrolment Date</b>		<b>Duration</b>	12 Months
<b>Programme Title</b>	PR-30845 - 2562 NZC v2 - Dairy Processing L3 v3		

### Qualification Requirements

You will be awarded this qualification once you have completed 55 credits, the trainee must complete:

50 credits from the compulsory section

5 credits from the elective section

**Note:** no more than 58 credits can be selected

### Compulsory

The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
28644	Apply safe work practices in own work area in a primary industry operation	3	3	3	3
28624	Demonstrate and apply knowledge of sustainable environmental practices in a primary industry operation	2	3	2	2
28630	Apply hygiene and food safety procedures to own work area in a primary products food processing operation	2	3	5	5
28619	Identify quality assurance requirements for own work and monitor own work quality in a primary industry operation	3	3	5	5
28650	Work in a team to achieve designated tasks in a primary industry operation	2	3	3	3
28931	Interact with internal customers in a primary industry operation	2	3	2	2
28633	Demonstrate knowledge of cleaning and sanitation in a primary products food processing operation	2	3	5	5
28634	Clean and sanitise work areas, machinery, and equipment in a primary products food processing operation	2	3	2	2
28621	Comply with all documentation requirements in a primary industry operation	2	3	3	3
19977	Comply with aseptic sampling techniques in a dairy processing operation	4	3	5	5
16302	Demonstrate knowledge of the prevention and control of foreign matter contamination of dairy products	5	3	5	5
28981	Demonstrate knowledge of the risks, testing and control of microorganisms in a dairy processing operation	1	3	5	5
4826	Demonstrate knowledge of the composition of milk and the chemical and physical changes during dairy product processing	6	3	5	5

## Elective – Process and Packing

Select 5 credits from one of the contexts

Unit No.	Unit Title	Version	Level	Credits	Selected
<b>Cheese Making</b>					
4833	Demonstrate knowledge of cheese making	7	3	5	
<b>Cream Products</b>					
4830	Demonstrate knowledge of cream products processing in a dairy processing operation	6	3	5	
<b>Ice cream and other frozen milk products</b>					
4307	Demonstrate knowledge of the manufacture of frozen milk products in a dairy processing operation	6	3	5	
<b>Milk Powder</b>					
4831	Demonstrate knowledge of evaporation and spray drying of dairy products in a dairy processing operation	6	3	5	
<b>Milk protein - Casein</b>					
4832	Demonstrate knowledge of casein processing in a dairy processing operation	6	3	5	
<b>Milk protein - Whey</b>					
28610	Demonstrate knowledge of membrane separation processing in a dairy processing operation	1	3	5	
<b>Ethanol - Production</b>					
28605	Demonstrate knowledge of ethanol processing in a dairy processing operation	1	3	5	
<b>Milk Treatment</b>					
28608	Demonstrate knowledge of a milk treatment process in a dairy processing operation	1	3	5	
<b>UHT</b>					
4304	Demonstrate knowledge of the manufacture of ultra-heat treated (UHT) products in a dairy processing operation	6	3	5	
<b>Cultured dairy products and Dairy desserts</b>					
4305	Demonstrate knowledge of the manufacture of cultured dairy products and dairy desserts in a dairy processing operation	6	3	5	
<b>Processed Cheese</b>					
4306	Demonstrate knowledge of processed cheese manufacturing	7	3	5	
<b>Packaging and palletising</b>					
4835	Demonstrate knowledge of product packaging and palletizing processes of dairy products	6	3	5	
<b>Nutritionals</b>					
31931	Describe the processing of nutritional products in a dairy processing operation	1	3	5	
<b>Milk Collection</b>					
16312	Explain foot and mouth disease controls in the processing of milk in the dairy industry	4	3	4	
18405	Comply with a product safety programme in the dairy industry	3	3	4	

Credit Summary				Selected
			Total credits from Compulsory	50
			Total credits from Elective	
<b>Total Qualification Credits</b>				<b>55</b>