

2562 New Zealand Certificate v1 in Dairy Processing L3 with an optional strand in Automated Cleaning and Heat Treatment

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	12 months

Qualification Requirements

You will be awarded this qualification once you have gained 55 credits. 50 credits come from the Compulsory section and the remaining 5 credits from the Elective section.

An optional strand in Automated Cleaning and Heat Treatment is available if required, and the 15 credits from this optional strand would make your qualification credit total to 70 credits.

Compulsory

The following unit standards are required.

Unit No.	Unit Title	Level	Credit	Selected
Core				
28619	Apply quality assurance practices to own work area	3	5	5
28624	Apply sustainable environmental practices in own work area	3	2	2
28630	Apply hygiene and food safety requirements to own work area	3	5	5
28931	Interact with internal customers	3	2	2
28644	Apply safe work practices in own work area	3	3	3
28650	Work in a team to achieve designated tasks	3	3	3
Process				
28981	Demonstrate knowledge of the risks, testing and control of microorganisms in a dairy processing operation	3	5	5
4826	Demonstrate knowledge of the composition of milk and the chemical and physical changes during dairy product processing	3	5	5
16302	Demonstrate knowledge of the prevention and control of foreign matter contamination of dairy products	3	5	5
19977	Comply with aseptic sampling techniques in a dairy processing operation	3	5	5
28621	Comply with documentation requirements in a primary food processing operation	3	3	3
28633	Demonstrate knowledge of cleaning and sanitation in a primary food processing operation	3	5	5
28634	Clean and sanitise work areas, machinery and equipment in a primary food processing operation	3	2	2
Total			50	50

Elective

Choose 5 credits from the unit standards listed.

Unit No.	Unit Title	Level	Credit	Selected
Product or Process Knowledge				
4304	Demonstrate knowledge of the manufacture of ultra-heat treated products in a dairy processing operation	3	5	
4305	Demonstrate knowledge of the manufacture of cultured dairy products and dairy desserts in a dairy processing operation	3	5	
4306	Demonstrate knowledge of processed cheese manufacturing	3	5	
4307	Demonstrate knowledge of the manufacture of frozen milk products in a dairy processing operation	3	5	
4830	Demonstrate knowledge of cream products processing in a dairy processing operation	3	5	
4831	Demonstrate knowledge of evaporation and spray drying of dairy products in a dairy processing operation	3	5	
4832	Demonstrate knowledge of milk protein products processing in a dairy processing operation	3	5	
4833	Demonstrate knowledge of cheese making	3	5	
28605	Demonstrate knowledge of ethanol processing in a dairy processing operation	3	5	
28608	Demonstrate knowledge of a milk treatment process in a dairy processing operation	3	5	
28610	Demonstrate knowledge of membrane separation processing in a dairy processing operation	3	5	
			Elective Total	

Optional Strand – Automated Cleaning and Heat Treatment

If required, choose all unit standards listed.

Unit No.	Unit Title	Level	Credit	Selected
4829	Demonstrate knowledge of heat transfer and heat treatment in a dairy processing operation	3	5	
19984	Conduct a titration of a clean-in-place solution in a dairy processing operation	3	5	
28639	Demonstrate knowledge of clean-in-place processes in a primary food processing operation	3	5	
			Optional Strand Total	

Credit Summary			Selected
Total credits from Compulsory			50
Total credits from Elective			
*Total credits from Optional Strand – Automated Cleaning and Heat Treatment			
Total Qualification Credits		55	