



2563 v2 - NZC Dairy Processing (Level 4) Milk Powder with an optional strand in Automated Cleaning and Heat Treatment

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	15 Months
Programme Title	PR-40704 - 2563 NZC v2 - Dairy Processing L4 Milk Powder Automated Cleaning and Heat Treatment v2		

Qualification Requirements

You will be awarded this qualification once you have completed 90 credits, the trainee must complete:

80 credits from the compulsory section

10 credits from the elective section

Note: no more than 95 credits can be selected

Compulsory

The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
28652	Demonstrate knowledge of and implement workplace planning in a primary products food processing operation	2	4	10	10
28653	Collect and convey workplace information in a primary products food processing operation	2	4	5	5
28645	Implement and monitor health and safety and emergency procedures in a primary products food processing operation	3	4	5	5
28625	Monitor sustainable environmental practices in a primary products food processing operation	2	4	5	5
28631	Implement food safety requirements in a primary products food processing operation	2	4	5	5
28620	Monitor the implementation of a quality system in a primary industry operation	2	4	5	5
20012	Operate pumping or powder transport equipment in a dairy processing operation	5	4	5	5
21136	Operate a process control interface in a dairy processing operation	3	4	5	5
20002	Carry out a dairy product holding and storage process in a dairy processing operation	5	4	5	5
28949	Identify and contribute to continuous improvement in a dairy processing operation	1	4	10	10
20005	Operate a heat treatment process in a dairy processing operation	4	4	5	5
28632	Carry out automated clean-in-place (CIP) processes in a primary products food processing operation	1	4	5	5
28661	Demonstrate knowledge of an automated clean-in-place (CIP) process in a primary products food processing operation	1	4	10	10

Elective – Milk Powder Strand

Select only **one** of the contexts

Unit No.	Unit Title	Version	Level	Credits	Selected
Evaporation Operation					
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation	4	4	5	
20004	Carry out an evaporation process in a dairy processing operation	4	4	5	
Spray Drying Operation					
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation	4	4	5	
20003	Carry out a drying process in a dairy processing operation	4	4	5	
Evaporation Operation and Spray Drying Operation					
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation	4	4	5	
20003	Carry out a drying process in a dairy processing operation	4	4	5	
20004	Carry out an evaporation process in a dairy processing operation	4	4	5	
Dry Powder Blending					
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation	4	4	5	
20009	Carry out a mixing and/or blending process in a dairy processing operation	4	4	5	
Powder Filling					
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation	4	4	5	
20001	Carry out a dairy product filling process in a dairy processing operation	4	4	5	
Powder Blending and Filling					
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation	4	4	5	
20001	Carry out a dairy product filling process in a dairy processing operation	4	4	5	
20009	Carry out a mixing and/or blending process in a dairy processing operation	4	4	5	

Credit Summary				Selected
			Total credits from Compulsory	80
			Total credits from Elective	
			Total Qualification Credits	90