



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

<b>Name</b>		<b>Employer</b>	
<b>Employee Number (if applicable)</b>		<b>Workplace/Site</b>	
<b>Enrolment Date</b>		<b>Duration</b>	<b>15 Months</b>
<b>Programme Title</b>	PR-40726 - 2563 NZC v2 - Dairy Processing L4 Milk Protein 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	<b>10</b>
28653	Collect and convey workplace information in a primary products food processing operation	2	4	5	<b>5</b>
28645	Implement and monitor health and safety and emergency procedures in a primary products food processing operation	3	4	5	<b>5</b>
28625	Monitor sustainable environmental practices in a primary products food processing operation	2	4	5	<b>5</b>
28631	Implement food safety requirements in a primary products food processing operation	2	4	5	<b>5</b>
28620	Monitor the implementation of a quality system in a primary industry operation	2	4	5	<b>5</b>
20012	Operate pumping or powder transport equipment in a dairy processing operation	5	4	5	<b>5</b>
21136	Operate a process control interface in a dairy processing operation	3	4	5	<b>5</b>
20002	Carry out a dairy product holding and storage process in a dairy processing operation	5	4	5	<b>5</b>
28949	Identify and contribute to continuous improvement in a dairy processing operation	1	4	10	<b>10</b>
20005	Operate a heat treatment process in a dairy processing operation	4	4	5	<b>5</b>
28632	Carry out automated clean-in-place (CIP) processes in a primary products food processing operation	1	4	5	<b>5</b>
28661	Demonstrate knowledge of an automated clean-in-place (CIP) process in a primary products food processing operation	1	4	10	<b>10</b>

### Elective – Milk Protein Strand

Select only **one** of the contexts

Unit No.	Unit Title	Version	Level	Credits	Selected
<b>Casein - Dry</b>					
20003	Carry out a drying 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	
<b>Casein - Wet</b>					
19996	Carry out a centrifugal separation process to separate milk components	4	4	5	
28609	Carry out a wet-side casein process in a dairy processing operation	1	4	5	
<b>Whey</b>					
19996	Carry out a centrifugal separation process to separate milk components	4	4	5	
20008	Carry out a membrane separation process to separate milk components	4	4	5	
<b>Lactose</b>					
21799	Operate a lactose milling process in a dairy processing operation	3	4	5	
21800	Operate a lactose evaporation, crystallisation and decanting process in a dairy processing operation	2	4	5	
<b>Ethanol</b>					
28604	Operate an ethanol process in a dairy processing operation	1	4	5	
31929	Describe ethanol distillation principles, equipment, and control and protection systems in a dairy processing workplace	1	4	5	
31977	Carry out and monitor a centrifugal separation process in an ethanol manufacturing operation	1	4	5	

Credit Summary				Selected
			Total credits from Compulsory	80
			Total credits from Elective	
			<b>Total Qualification Credits</b>	<b>90</b>