

2563 New Zealand Certificate v1 in Dairy Processing L4 Cheese Making with an optional strand in Automated Cleaning and Heat Treatment

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	18 months

Qualification Requirements

You will be awarded this qualification with the Cheese Making strand once you have gained 70 credits. 60 credits come from the Compulsory section and the remaining 10 credits from the Cheese Making Strand. There is an optional unit standard within the cheese making strand that applies only to starter roles, and if chosen, will raise the qualification to 75 credits.

An optional strand in Automated Cleaning and Heat Treatment is available if required, and the 20 credits from this optional strand would make your qualification credit total to 90-95 credits.

Compulsory

The following unit standards are required.

Unit No.	Unit Title	Level	Credit	Selected
Core				
28620	Monitor the operation of a quality system	4	5	5
28625	Monitor sustainable environmental practices in own work area	4	5	5
28631	Implement food safety requirements	4	5	5
28645	Monitor the implementation of health and safety practices	4	5	5
28652	Plan and manage work priorities and information	4	10	10
28653	Analyse and convey workplace information	4	5	5
Process				
28949	Identify and contribute to continuous improvement in a dairy processing operation.	4	10	10
20002	Carry out a dairy product holding and storage process	4	5	5
20012	Operate pumping equipment	4	5	5
21136	Operate a process control interface in a dairy processing operation	4	5	5
Total			60	60

Cheese Making Strand

Choose one of the Contexts below.

Natural Cheese Making Context

*Selection of this unit standard applies to starter roles only.

Unit No.	Unit Title	Level	Credit	Selected
*20000	Carry out a cheese and lactic casein fermentation process in dairy in dairy processing operation	4	5	
28603	Carry out cheese processing operations	4	10	
Natural Cheese Making Context Total				

Processed Cheese Manufacture Context

Unit No.	Unit Title	Level	Credit	Selected
20005	Operate a heat treatment process in a dairy processing operation	4	5	
23834	Operate a processed cheese making plant	4	5	
Processed Cheese Manufacture Context Total				

Optional Strand – Automated Cleaning and Heat Treatment

If required, choose all unit standards listed.

Unit No.	Unit Title	Level	Credit	Selected
20005	Operate a heat treatment process in a dairy processing operation	4	5	
28632	Carry out clean-in-place processes	4	5	
28661	Demonstrate knowledge of an automated clean-in-place (CIP) process	4	10	
Optional Strand Total				

Credit Summary			Selected
Total credits from Compulsory			60
Total credits from Cheese Making Strand			
*Total credits from Optional Strand – Automated Cleaning and Heat Treatment			
Total Qualification Credits			70-75