

## 2563 New Zealand Certificate v2 in Dairy Processing L4 Milk Powder 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 Milk Powder strand once you have gained 70-75 credits. 60 credits come from the Compulsory section and the remaining 10-15 credits from the Milk Powder Strand.

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
<b>Core</b>				
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
<b>Process</b>				
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
28949	Identify and contribute to continuous improvement in a dairy processing operation.	4	10	10
		<b>Total</b>	<b>60</b>	<b>60</b>

## Milk Powder Strand

Choose one of the Contexts below.

### Evaporation Context

Unit No.	Unit Title	Level	Credit	Selected
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation	4	5	
20004	Carry out evaporation process	4	5	
<b>Evaporation Context Total</b>				

### Spray Drying Context

Unit No.	Unit Title	Level	Credit	Selected
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation	4	5	
20003	Carry out a drying process	4	5	
<b>Spray Drying Context Total</b>				

### Evaporation and Spray-Drying Context

Unit No.	Unit Title	Level	Credit	Selected
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation	4	5	
20003	Carry out a drying process	4	5	
20004	Carry out evaporation process	4	5	
<b>Evaporation &amp; SprayDrying Context Total</b>				

### Dry Powder Blending Context

Unit No.	Unit Title	Level	Credit	Selected
16311	Demonstrate knowledge of the prevention of fires and dust explosions in a dairy processing operation	4	5	
20009	Carry out a mixing and/or blending process	4	5	
<b>Dry Powder Context Total</b>				

## 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	
			<b>Optional Strand Total</b>	

Credit Summary		Selected
Total credits from Compulsory		60
Total credits from Milk Powder Strand		
*Total credits from Optional Strand – Automated Cleaning and Heat Treatment		
<b>Total Qualification Credits</b>	<b>70-75</b>	