

## 2563 New Zealand Certificate v2 in Dairy Processing L4 Cream Products with an optional strand in Automated Cleaning and Heat Treatment

<b>Name</b>		<b>Company</b>	
<b>Employee Number</b>		<b>Site</b>	
<b>Enrolment Date</b>		<b>Programme Duration</b>	18 months

### Qualification Requirements

You will be awarded this qualification with the Cream Product strand once you have gained 70 credits. 60 credits come from the Compulsory section and the remaining 10 credits from the Cream Product 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 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>

## Cream Products Strand

Choose one of the Contexts below.

### Fritz -Buttermaking Context

Unit No.	Unit Title	Level	Credit	Selected
19995	Carry out a butter churning process	4	5	
20009	Carry out a mixing and/or blending process	4	5	
<b>Fritz - Buttermaking Context Total</b>				

### AMMIX Buttermaking Context

Unit No.	Unit Title	Level	Credit	Selected
20005	Operate a heat treatment process in a dairy processing operation	4	5	
20009	Carry out a mixing and/or blending process	4	5	
<b>AMMIX - Buttermaking Context Total</b>				

### Fractionation Context

Unit No.	Unit Title	Level	Credit	Selected
20005	Operate a heat treatment process in a dairy processing operation	4	5	
21124	Carry out a fractionation process	4	5	
<b>Fractionation Context Total</b>				

### Anhydrous Milkfat (AMF) Context

Unit No.	Unit Title	Level	Credit	Selected
19996	Carry out a centrifugal separation process to separate milk components	4	5	
21123	Operate a butter oil process	4	5	
<b>AMF Context Total</b>				

### Ice Cream Context

Unit No.	Unit Title	Level	Credit	Selected
20005	Operate a heat treatment process in a dairy processing operation	4	5	
20007	Carry out an ice cream or related product batch or continuous freezing process	4	5	
<b>Ice Cream 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 Cream Products Strand		
*Total credits from Optional Strand – Automated Cleaning and Heat Treatment		
<b>Total Qualification Credits</b>	<b>70-75</b>	