

2563 New Zealand Certificate v1 in Dairy Processing L4 Milk Protein 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 Protein strand once you have gained 70 credits. 60 credits come from the Compulsory section and the remaining 10 credits from the Milk Protein 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
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

Milk Protein Strand

Choose one of the Contexts below.

Casein - Dry Context

Unit No.	Unit Title	Level	Credit	Selected
20003	Carry out a drying process	4	5	
20009	Carry out a mixing and/or blending process	4	5	
			Casein – Dry Context Total	

Casein – Wet Context

Unit No.	Unit Title	Level	Credit	Selected
19996	Carry out a centrifugal separation process to separate milk components	4	5	
28609	Carry out a wet-side casein process in a dairy processing operation	4	5	
Casein – Wet Context Total				

Whey Context

Unit No.	Unit Title	Level	Credit	Selected
19996	Carry out a centrifugal separation process to separate milk components	4	5	
20008	Carry out a membrane separation process to separate milk components	4	5	
Whey Context Total				

Lactose Context

Unit No.	Unit Title	Level	Credit	Selected
21799	Carry out a lactose milling process in a dairy processing operation	4	5	
21800	Carry out a lactose evaporation, crystallisation and decanting process in a dairy processing operation	4	5	
Lactose Context Total				

Ethanol Context

Unit No.	Unit Title	Level	Credit	Selected
19996	Carry out a centrifugal separation process to separate milk components	4	5	
28604	Operate an ethanol process in a dairy processing operation	4	5	
Ethanol 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 Milk Protein Strand			
*Total credits from Optional Strand – Automated Cleaning and Heat Treatment			
Total Qualification Credits			70