

2564 New Zealand Certificate v1 in Dairy Processing L5

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	12 months

Qualification Requirements

You will be awarded this qualification with the once you have gained 70 credits. 50 credits come from the Compulsory section and the remaining 20 credits from the Elective. Optional unit standards are for use if required. See page two for details.

Compulsory

The following unit standards are required.

Unit No.	Unit Title	Level	Credit	Selected
28659	Coordinate quality assurance in a primary food processing operation	5	10	10
28641	Coordinate health and safety practices	5	5	5
28640	Coordinate environmental practices	5	5	5
28638	Coordinate the Food Safety programme	5	10	10
28647	Manage plant operations in a primary products food processing operation	5	10	10
28660	Coordinate cross training to improve the competence of staff in a primary products food processing operation	5	10	10
Total			50	50

Elective

Choose one unit standard from one of the Contexts below.

Cheese Products Context

Unit No.	Unit Title	Level	Credit	Selected
770	Explain the cheese manufacturing process	5	20	
8960	Determine the manufacturing variables for processed cheese	5	20	
17617	Explain specialty cheese making	5	20	
Cheese Products Context Total				

Cream Products Context

Unit No.	Unit Title	Level	Credit	Selected
765	Explain the Fritz butter making process	5	20	
766	Explain anhydrous milkfat manufacturing	5	20	
16304	Explain the manufacture of cream products using a scraped-surface heat exchange in a dairy processing operation	5	20	
19739	Explain the operation of milkfat fractionation processes	5	20	
Cream Products Context Total				

Milk Powder Context

Unit No.	Unit Title	Level	Credit	Selected
28606	Explain the spray drier process used in a dairy processing operation	5	20	
			Milk Powder Context Total	

Milk Protein Context

Unit No.	Unit Title	Level	Credit	Selected
769	Explain membrane processing	5	20	
28607	Explain a wet and dry process for the production of casein and caseinate in a dairy processing operation	5	20	
			Milk Protein Context Total	

Milk Treatment Context

Unit No.	Unit Title	Level	Credit	Selected
764	Explain a separation and standardisation process in a dairy processing operation	5	20	
			Milk Treatment Context Total	

Consumer Dairy Products Context

Unit No.	Unit Title	Level	Credit	Selected
28928	Explain the manufacture of ultra-heat treated (UHT) products in a dairy processing operation	5	20	
28930	Explain the manufacture of cultured dairy products and dairy desserts in a dairy processing operation	5	20	
			Consumer Dairy Products Context Total	

Optional Unit Standard

If required, choose the unit standards listed.

*Optional unit standard for Milk Powder processing roles only.

Unit No.	Unit Title	Level	Credit	Selected
*17622	Explain key parameters and process variables that influence the stickiness of a specialty spray dried dairy product	5	5	
28611	Explain general microbiology, routine testing and control of microbes in a dairy processing operation	5	5	
			Optional Unit Standard Total	

Credit Summary			Selected
		Total credits from Compulsory	50
		Total credits from Elective	
		Total credits from Optional Unit standards	
		Total Qualification Credits	70