



New Zealand Apprenticeship in Dairy Product Process Operations (Level 4) Cream Products with an optional strand in Automated Cleaning and Heat Treatment

2562 - NZC in Dairy Processing (Level 3) Automated Cleaning and Heat Treatment

2563 - NZC in Dairy Processing (Level 4) Cream Products Automated Cleaning and Heat Treatment

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	27 Months
Programme Title	PR-40723 - NZA - Dairy Product Process Operations L4 Cream Products Automated Cleaning and Heat Treatment L4 v2		
Training Plan			Activate
2562 - NZC in Dairy Processing (Level 3) Automated Cleaning and Heat Treatment - 70 credits			<input type="checkbox"/>
2563 - NZC in Dairy Processing (Level 4) Cream Products Automated Cleaning and Heat Treatment - 90 credits			<input type="checkbox"/>

New Zealand Apprenticeship Requirements

You will be awarded this New Zealand Apprenticeship once you have completed both Level 3 and Level 4 qualification requirements below.

Level 3 - Compulsory

The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
28644	Apply safe work practices in own work area in a primary industry operation	3	3	3	3
28624	Demonstrate and apply knowledge of sustainable environmental practices in a primary industry operation	2	3	2	2
28630	Apply hygiene and food safety procedures to own work area in a primary products food processing operation	2	3	5	5
28619	Identify quality assurance requirements for own work and monitor own work quality in a primary industry operation	3	3	5	5
28650	Work in a team to achieve designated tasks in a primary industry operation	2	3	3	3
28931	Interact with internal customers in a primary industry operation	2	3	2	2
28633	Demonstrate knowledge of cleaning and sanitation in a primary products food processing operation	2	3	5	5
28634	Clean and sanitise work areas, machinery, and equipment in a primary products food processing operation	2	3	2	2
28621	Comply with all documentation requirements in a primary industry operation	2	3	3	3
19977	Comply with aseptic sampling techniques in a dairy processing operation	4	3	5	5

16302	Demonstrate knowledge of the prevention and control of foreign matter contamination of dairy products	5	3	5	5
28981	Demonstrate knowledge of the risks, testing and control of microorganisms in a dairy processing operation	1	3	5	5
4826	Demonstrate knowledge of the composition of milk and the chemical and physical changes during dairy product processing	6	3	5	5
4829	Demonstrate knowledge of heat transfer and heat treatment in a dairy processing operation	6	3	5	5
28639	Demonstrate knowledge of clean-in-place processes in a primary products food processing operation	1	3	5	5
19984	Conduct a titration of a clean-in-place solution in a dairy processing operation	4	3	5	5

Level 3 Elective – Process and Packing

Select 5 credits from one of the contexts

Unit No.	Unit Title	Version	Level	Credits	Selected
Cheese Making					
4833	Demonstrate knowledge of cheese making	7	3	5	
Cream Products					
4830	Demonstrate knowledge of cream products processing in a dairy processing operation	6	3	5	
Ice cream and other frozen milk products					
4307	Demonstrate knowledge of the manufacture of frozen milk products in a dairy processing operation	6	3	5	
Milk Powder					
4831	Demonstrate knowledge of evaporation and spray drying of dairy products in a dairy processing operation	6	3	5	
Milk protein - Casein					
4832	Demonstrate knowledge of casein processing in a dairy processing operation	6	3	5	
Milk protein - Whey					
28610	Demonstrate knowledge of membrane separation processing in a dairy processing operation	1	3	5	
Ethanol - Production					
28605	Demonstrate knowledge of ethanol processing in a dairy processing operation	1	3	5	
Milk Treatment					
28608	Demonstrate knowledge of a milk treatment process in a dairy processing operation	1	3	5	
UHT					
4304	Demonstrate knowledge of the manufacture of ultra-heat treated (UHT) products in a dairy processing operation	6	3	5	
Cultured dairy products and Dairy desserts					
4305	Demonstrate knowledge of the manufacture of cultured dairy products and dairy desserts in a dairy processing operation	6	3	5	
Processed Cheese					
4306	Demonstrate knowledge of processed cheese manufacturing	7	3	5	
Packaging and palletising					

4835	Demonstrate knowledge of product packaging and palletizing processes of dairy products	6	3	5	
Nutritionals					
31931	Describe the processing of nutritional products in a dairy processing operation	1	3	5	
Milk Collection					
16312	Explain foot and mouth disease controls in the processing of milk in the dairy industry	4	3	4	
18405	Comply with a product safety programme in the dairy industry	3	3	4	
Level 3 Credit Summary					Selected
Total Credits from Compulsory					65
Total Credits from Elective					
Total Qualification Credits (no more than 73 credits)				70	

Level 4 - Compulsory

The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
28652	Demonstrate knowledge of and implement workplace planning in a primary products food processing operation	2	4	10	10
28653	Collect and convey workplace information in a primary products food processing operation	2	4	5	5
28645	Implement and monitor health and safety and emergency procedures in a primary products food processing operation	3	4	5	5
28625	Monitor sustainable environmental practices in a primary products food processing operation	2	4	5	5
28631	Implement food safety requirements in a primary products food processing operation	2	4	5	5
28620	Monitor the implementation of a quality system in a primary industry operation	2	4	5	5
20012	Operate pumping or powder transport equipment in a dairy processing operation	5	4	5	5
21136	Operate a process control interface in a dairy processing operation	3	4	5	5
20002	Carry out a dairy product holding and storage process in a dairy processing operation	5	4	5	5
28949	Identify and contribute to continuous improvement in a dairy processing operation	1	4	10	10
20005	Operate a heat treatment process in a dairy processing operation	4	4	5	5
28632	Carry out automated clean-in-place (CIP) processes in a primary products food processing operation	1	4	5	5
28661	Demonstrate knowledge of an automated clean-in-place (CIP) process in a primary products food processing operation	1	4	10	10

Level 4 Elective – Cream Products Strand

Select only **one** of the contexts

Unit No.	Unit Title	Version	Level	Credits	Selected
Butter making - Fritz					
19995	Carry out a butter making process in a dairy processing operation	5	4	5	
20009	Carry out a mixing and/or blending process in a dairy processing operation	4	4	5	
Fractionation					
20009	Carry out a mixing and/or blending process in a dairy processing operation	4	4	5	
21124	Operate a milkfat fractionation process in a dairy processing operation	3	4	5	
Anhydrous Milkfat (AMF)					
19996	Carry out a centrifugal separation process to separate milk components	4	4	5	
21123	Operate an Anhydrous Milkfat (AMF) process in a dairy processing operation	3	4	5	
Icecream					
20007	Carry out an ice cream or related product batch or continuous freezing process in a dairy processing operation	4	4	5	
20009	Carry out a mixing and/or blending process in a dairy processing operation	4	4	5	

Level 4 Credit Summary				Selected
			Total Credits from Compulsory	80
			Total Credits from Elective	
Total Qualification Credits (no more than 90 credits)				90