

FOOD MANUFACTURING

Programme Overview

Food and Beverage Production

NZ Certificate in Food and Beverage Processing (Level 2)



0508 28 72 46

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About Pacific Coast Technical Institute

Welcome to Pacific Coast Technical Institute.

Pacific Coast Technical Institute is a trading name of the Bay of Plenty Technical Institute, a Category 1, Registered and Accredited Private Training Establishment (PTE) with the New Zealand Qualification Authority. (NZQA).

The PTE is owned and operated by the Directors, Mark Hellyer and Fiona Morris. The PTE also trades as Food and Produce (FPNZ).

Mark and Fiona, have over 25 years experience in programme development, management and delivery nationwide in the public and private tertiary sector.

PCTI is committed to the achievement of the government's vision for New Zealand's economic goals is first and foremost to assist students in becoming economically productive members of our community, while at the same time enhancing their own life choices.

We are proud to have won the Tauranga Small business of the year award in 2012 a process that reviewed our strategy, achievement, financials, staff satisfaction, policies and processes. We have also had staff recently awarded Cengage Learning support and tutor of the year awards.

PCTI offers industry relevant, accessible and flexible training programmes to businesses, Secondary School and tertiary students throughout NZ.

Our Vision

To provide skilled employees for local industry.

Our motto is that all students can...

Believe, Achieve and Succeed

Our vision is for local industries, to have a prepared and effective workforce. Currently the key industries we work within include; Food manufacturing, Baking, Distribution, 'logistics', agriculture, horticulture, retail and hospitality.

You can find out more on our website: www.pcti.co.nz

Certificate in Food and Beverage Processing- (L2)

You can start your Food Manufacturing career right here!

The programme

Whether you are looking to get a job in the Food Industry, start a small business or develop a food concept, this course is for you.

The programme is unique in combining, Food, business/market, and manufacturing concepts into one package of study. Value added food industries are at the forefront of New Zealand's innovative reputation.

PCTI will use an enquiry based learning approach along with a mixture of class sessions, action research projects, work placement (in conjunction with the host school), practical skill workshops and work on real food production projects which will mirror seasonality and regional trends in food.

As a group students you will develop food concepts, procure ingredients, test for quality and desired profile, process, package and distribute food and/or beverage products. This project based production approach is limited to a handful of schools in New Zealand.

You will study food and export market requirements for food/beverage processing and develop skills and knowledge required to develop products in these marketplaces.

Products in former years have included: Sorbets, Juices, pulps, Savoury reductions, Honey Products, dried/dehydrated products.

As a Graduate, you will be able to:

- Comply with workplace health and safety, hygiene and environmental practices in a food or beverage processing workplace
- Apply quality standards to achieve production requirements in food or beverage processing
- Perform basic food or beverage processing functions.
- Apply an awareness of workplace processes and practices to effectively participate in a food or beverage processing operation.

PCTI has developed the Certificate in Food and Beverage Processing which on successful completion leads to the award of the **New Zealand Certificate in Food and Beverage Processing (Level 2)**.

Who is this programme for?

The programme is open to all students over the age of 16 who are NZ Citizens or hold a Permanent Residency (Domestic Students).

This is to meet the NZ Government eligibility criteria for all subsidised tertiary education programmes.

Programme Aim

This programme is a 'gate to plate' concept ensuring that graduates are familiar with factors influencing food products, quality, packaging and storage for the marketplace.

The purpose of this programme is to provide the Food manufacturing sector with graduates who have a theoretical knowledge and basic skills to operate in a processing business.

These skills are transferable and required to underpin practical capability in a range of sectors including frozen products, milling, confectionary, dairy, beverages, fruit, juicing, preserves, processing syrups, honey related products and much more .

As a Graduate, you will benefit by having a breadth of Food manufacturing knowledge and transferable skills valued by the industry which will facilitate improved performance in the workplace and career progression, including to higher levels of study. Your study and understanding of production elements will be transferable to any manufacturing industry.

The Food Processing sector will benefit from being able to recruit graduates who have an understanding of the underpinning science and processing practices used in a wide range of Food sectors.

As a Graduate, you will be capable of working under limited supervision in the Food Manufacturing community with responsibility for work outcomes or pathway on to sector specific further training, for example Dairy Processing, Concentration or pulping, Fruit and Confectionary product development, Food and Protein science/development

Programme Overview

This is an entry-level programme covering the skills and knowledge required to pathway onto further training in specific sectors of the Food Manufacturing industry and/or apply for an entry level position in the Food Manufacturing Industry.

Programme Modules

This 45 Credit programme includes the following Level 2 Modules:

Module 1 – Food Hygiene and Safety

This core paper provides students with foundation knowledge and application of food contamination and hygiene procedures in relation to food processing environments. These are required to operate safely and hygienically, identify and prevent contamination, understand and handle chemicals and package product safely.

Module 2 – Food Quality and Operations

This core paper provides students with a fundamental knowledge of basic food quality requirements and procedures in a food processing business. These are needed to safely maintain quality and use measurement equipment common to the industry. The module aims to provide an overview of knowledge and application from procurement testing through to product and packaging faults identification and verification.

Module 3 – Production Basics

This core paper provides students with a foundation understanding and application of safe food production 'Standard Operating Procedures' (SOP's). Students will plan and prepare each production element. This module will enable students to apply both Food safety and Food quality components and identify variations leading to loss and inefficiency in Food production.

Module 4 – Food Environments

This core paper provides students with a foundation understanding and application of safe food production 'Standard Operating Procedures' (SOP's). Students will plan and prepare each production element. This module will enable students to apply both Food safety and Food quality components and identify variations leading to loss and inefficiency in Food production.

Table B: GPO mapping by Module Title and Learning Outcomes

| Module (Code) | Module (Name) | GPO | Module Learning Outcomes (Code and Outcome) | Credits | Unit Standard |
|---------------|---------------------------|-------------|---|---------|-------------------|
| 2735 - M1.0 | Food Hygiene & Safety | 2735 - GPO1 | M1.1 - Demonstrate knowledge of Contamination and food industry Hygiene control methods. | 5 | 20666, 24528 |
| | | | M1.2 - Apply safe work practices and handle chemicals in a food production context. | 4 | 7755, 7756 |
| | | | M1.3 - Wrap and protect food products to preserve and maintain product safety. | 1 | 7679 |
| 2735 - M2.0 | Food Quality & Operations | 2735 - GPO2 | M2.1 - Identify product requirements and inwards process variations in a food production environment. | 5 | 24529, 24650 |
| | | | M2.2 - Identify production outputs and packaging requirements in a food production environment. | 3 | 7758 |
| 2735 - M3.0 | Production Basics | 2735 - GPO3 | M3.1 - Apply safe production techniques in a food processing environment, as directed. | 6 | 17593, 7644 |
| | | | M3.2 - Pack, label and scan food products for an end user in a food production context. | 11 | 7682, 7666, 18861 |
| 2735 - M4.0 | Food Environments | 2735 - GPO4 | M4.1 - Apply understanding of individual and team roles and communicate appropriately in a food production environment. | 6 | 24527, 10791 |
| | | | M4.2- Apply workplace documentation for accountability and traceability in food production environment. | 4 | 3483, 3490 |

Qualification Gained & Pathways

On successful completion of this programme you will receive the:

New Zealand Certificate in Food and Beverage Processing - Lvl 2 (45 Credits)

Industry Pathways

This qualification may be completed in conjunction with other qualifications at Level 2 including, NCEA, and the Vocational Pathways endorsement in Manufacturing and Technology. Natural pathways exist in NZ Certificate in Food and Beverage processing Lvl 3, NZ Cert in Baking (Plant) level 4, New Zealand Diploma in Dairy Processing lvl 5.

PCTI works with industry partners and NZ success stories such as Taura Natural Ingredients, Tatua, Quality Bakers and many more.

Graduates of this qualification may be employed or self-employed, and/or move flexibly between a range of value added food related enterprises.

Duration and Programme Commitment

This programme of study is delivered 1 day a week over the duration of the school year and a schedule is available for the current term at any given time.

Make up and extension programmes exist in the school holidays for some components and are combined with delivery to members of the public.

You will also be required to complete self-directed learning each week which is set by the tutor.

You may be required to complete self-directed learning during some of the holiday period to further your knowledge or to provide opportunity for individuals to catch up.

New Zealand Public Holidays and Anniversary days will be taken as they fall in the calendar year throughout the programme.

Study Schedule

The programme is delivered using self-directed study, face to face training days, enquiry based projects and practical days.

Practical work and observations form a significant component of programme and practical hours will be scheduled to support learning requirements.

Your tutor will outline the specific programme study schedule with you during your interview, orientation and induction.

Course Fees

Fees Free: The programme is a Dual Pathways programme and there is no student fee for this programme.

Entry Criteria

- Over the age of 16
- NZ Citizen or Permanent Resident (Domestic Student) &/or
- Meet the funding requirement entry criteria (If applicable)
- Open entry (Academic)
- Be physically able to work within a Food Processing operation.

Application Procedure

As there are only a limited amount of places for this programme, all interested students must apply.

After student selection interviews have taken place, students and families will be notified of acceptance.

Applications can be made through Ms Youngman.

Literacy & Numeracy Requirements

Study at a vocational level requires written and oral participation, reading and action research skills and a basic understanding of number, measurement and reading tables.

Students with any challenges in any of these areas are encouraged to notify our staff during recruitment and/or indicate your strengths and weakness on our Initial Needs Assessment prior to entry so we can ensure that we are able to develop strategies for your success.

Information for Programme of Study

Work Placement (Practical)

Encouraged in conjunction with the programme is a work experience, part time work or placement component. The intent of this is to enable students to apply the knowledge and skills you have learned on the programme to a work place environment.

This will vary depending on your personal situation.

You may have access to your own networks and resources, hold a part time job in the industry or you may organise a traditional work experience placement to cover this component.

A work placement should occur within an approved workplace/property (form available for approval through PCTI), and either arranged by yourself, the tutor and supported by an observer / workplace supervisor.

Work Experience Arrangement

Where students do not have access to the networks above, Paeroa College and PCTI may assist in identifying opportunities depending on student attendance and attitudinal competency demonstrated by students during class and practical sessions. On numerous occasions this approach has also led to meaningful employment.

Self-Directed Learning

Each week you will be given set tasks to complete as self-directed learning. These tasks are designed to further develop your general and product knowledge, and practice topics taught during class.

Assessment

You will be assessed on both theoretical and practical work throughout the programme. The programme consists of approved modules.

The assessments will be carried out at regular intervals as you progress through the module outcomes within the standards in the programmes.

All assessment will count towards the credits required for each of the qualifications.

A record of your assessments will be maintained and your results will be provided to you as an Academic Result Report on the completion of your study.

PCTI Contact Details:

Phone or Email:

Freephone: 0508 2 TRAIN

Email: admin@pcti.co.nz

Physical Address (for Courier packages):

Corner Hull and Mark Road, Mount Manganui