

National Certificate in Seafood Processing (Level 2)

Level 2

Credits 60

This qualification is **expiring**. The last date to meet the requirements is 31 December 2012.

Purpose

The purpose of this qualification is to recognise the skills and knowledge of a person working in the seafood processing sector of the seafood industry. Holders of this qualification will be able to demonstrate a range of basic skills and knowledge in seafood processing and in occupational health and safety practice.

It is intended that this qualification pathway to the National Certificate in Seafood Processing (Level 3) with optional strands in Aquaculture, and Processing [Ref: 0906] and the National Certificate in Seafood (Level 4) with optional strands in Aquaculture, and Processing [Ref: 0854].

Credit Range

	Compulsory	Elective
Level 1 credits	3	0-13
Level 2 or above credits	17	27-40
Minimum totals	20	40

Requirements for Award of Qualification

Award of NZQF National Qualifications

Credit gained for a standard may be used only once to meet the requirements of this qualification.

Unit standards and achievement standards that are equivalent in outcome are mutually exclusive for the purpose of award. The table of mutually exclusive standards is provided on the New Zealand Qualifications Authority (NZQA) website: <http://www.nzqa.govt.nz/qualifications-standards/standards/standards-exclusion-list/>.

Reviewed standards that continue to recognise the same overall outcome are registered as new versions and retain their identification number (ID). Any version of a standard with the same ID may be used to meet qualification requirements that list the ID and/or that specify the past or current classification of the standard.

Summary of Requirements

- Compulsory standards
- Elective – A minimum of 40 credits as specified

Detailed Requirements

Compulsory

The following standards are required

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit
5316	Describe seafood spoilage factors and their controls	3	5
5332	Maintain personal hygiene and use hygienic work practices while working with seafood	2	7
6213	Use safe work practices in the seafood industry	2	5

Health > Occupational Health and Safety > Occupational Health and Safety Practice

ID	Title	Level	Credit
497	Demonstrate knowledge of workplace health and safety requirements	1	3

Elective

A minimum of 40 credits

From the following sets

- Group A
- Group B
- Group C

Group A

A minimum of 20 credits at Level 2 or above

Field	Subfield	Domain
Agriculture, Forestry and Fisheries	Seafood	Seafood Processing

Group B

A minimum of 1 standard

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit
5331	Handle seafood product	2	7
15344	Handle bivalve shellfish product	2	7

Group C

The balance of credits to achieve

A minimum of 40 credits

May come from anywhere on the NQF

Transition Arrangements

Version 4

Version 4 was issued to indicate that this qualification is expiring.

For detailed information see [Review Summaries](#) on the NZQA website.

Previous versions of the qualification

Version 3 was issued following review. It was updated to meet industry's requirements and to take account of the review of standards that make up the content of the qualification.

Changes to structure and content

- standard titles and credits have been updated to reflect their review
- minimum credits required for the elective section has been reduced from 45 to 40
- there are now only three groups within the elective section
- Group C has been removed, however the standards are included in the domain within Group A, and Group D has been renamed accordingly
- the minimum credits for Group A has increased from 19 to 20, Group B requires a minimum of 1 standard, and the new Group C requires a balance of credits to achieve the minimum of 40 required
- the credit total remains the same.

Version 2 of this qualification was issued in order to make the qualification more flexible and to allow for the inclusion of standards in the Seafood Processing domain. The changes to structure and content included: the removal of standard 6212 from the compulsory section; elective credits increased from 40 to 45; elective Group A expanded to include all standards in the Seafood Processing domain; and the reference to HACCP systems was removed from the purpose statement.

NZQF National Qualification Registration Information

Process	Version	Date	Last Date for Assessment
Registration	1	November 1998	December 2009
Revision	2	April 2001	December 2009
Review	3	May 2008	December 2012
Review	4	April 2011	December 2012

Standard Setting Body

Seafood ITO
Private Bag 24901
Manners Street
Wellington 6142

Telephone 04 385 4005
Email admin@seafood.co.nz

Other standard setting bodies whose standards are included in the qualification

New Zealand Industry Training Organisation

Certification

This certificate will display the logos of NZQA, Seafood ITO and the organisation that has been granted consent to assess against standards that meet the requirements of the qualification (accredited).

Classification

This qualification is classified according to the classification system listed on the Directory of Assessment Standards (DAS) and the New Zealand Standard Classification of Education (NZSCED) system as specified below.

DAS Classification		NZSCED	
Code	Description	Code	Description
1058	Agriculture, Forestry and Fisheries > Seafood > Seafood Processing	030308	Engineering and Related Technologies > Process and Resources Engineering > Seafood Processing

Quality Management Systems

Providers and Industry Training Organisations must be granted consent to assess by a recognised Quality Assurance Body before they can register credits from assessment against standards. Organisation with consent to assess and Industry Training Organisations assessing against standards must engage with the moderation system that applies to those standards. Consent to assess requirements and the moderation system are outlined in the associated Consent and Moderation Requirements (CMR) for each standard.