

National Certificate in Seafood Processing with strands in Basic Processing Skills, and Intermediate Processing Skills

Level 2-3

Credits 43-62

This qualification has been **reviewed**. The last date to meet the requirements is 31 December 2020.

Transition Arrangements

This qualification was republished in November 2019 to extend the last date of entry from 31 December 2019 to 31 March 2020.

This qualification has been reviewed and will not be replaced; however, people interested in a suitable qualification relating to this sector can use the New Zealand Certificate in Food or Beverage Processing (Level 2) [Ref: 2735].

The last date for entry into programmes leading to this qualification is 31 March 2020. The last date of assessments to take place is 31 December 2020, when the qualification will be discontinued.

People currently working towards achievement of this qualification may either complete the requirements for this qualification or transfer their results to the replacement.

Any person who feels disadvantaged by these transition arrangements should contact Primary ITO at the address below.

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

NQF Registration Information

Process	Version	Date	Last Date for Assessment
Registration	1	February 2011	December 2020
Review	2	May 2018	December 2020
Republish	2	November 2019	December 2020

Standard Setting Body

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National Certificate in Seafood Processing with strands in Basic Processing Skills, and Intermediate Processing Skills

Level 2-3

Credits 43-62

Purpose

This qualification is designed to recognise the skills and knowledge of employees or potential employees in the seafood industry.

The Core Compulsory section includes standards that cover describing seafood spoilage factors and their controls, maintaining personal hygiene and using hygienic work practices while working with seafood, describing and using safe work practices in the seafood industry, and demonstrating knowledge of workplace health and safety requirements.

The Core Elective section allows candidates to choose between standards that cover handling seafood product and handling bivalve molluscan shellfish product.

The Basic Processing Skills Strand allows candidates to choose from a selection of standards in the Seafood Processing domain and a wider selection from anywhere on the DAS.

The Intermediate Processing Skills Strand allows candidates to choose from a selection of standards at a more advanced level from the Seafood Generic and Seafood Processing domains and a wider selection from anywhere on the DAS.

This qualification, and the National Certificate in Aquaculture (Level 3) [Ref: 1620], builds on the skills and knowledge covered in the National Certificate in Seafood Processing (Level 2) [Ref: 0563].

This qualification leads to the National Certificate in Seafood Processing (Advanced Processing Skills) [Ref: 1622].

Replacement Information

This qualification and the National Certificate in Aquaculture (Level 3) [Ref: 1620] replaced the National Certificate in Seafood (Level 3) with optional strands in Aquaculture, and Processing [Ref: 0906].

Credit Range

	Core Compulsory	Core Elective
Level 1 credits	3	-
Level 2 credits	12	7
Level 3 credits	10	-
Minimum totals	25	7

Basic Processing Skills Strand		
	Elective	Balance
Level 2 credits	5-11	0-6
Minimum totals		11

Intermediate Processing Skills Strand		
	Elective	Balance
Level 3 credits	20-30	0-10
Minimum totals		30

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

- Core Compulsory standards
- Core Elective – A minimum of 1 standard as specified

One of the following strands is required

- Basic Processing Skills Strand
- Intermediate Processing Skills Strand

Detailed Requirements

Core 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	10
5332	Maintain personal hygiene and use hygienic work practices while working with seafood	2	7
6213	Describe and 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

Core Elective

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 molluscan shellfish product	2	7

Basic Processing Skills Strand

A minimum of 11 credits at Level 2

From the following sets

- Basic Processing Skills Strand Elective
- Basic Processing Skills Strand Balance

Basic Processing Skills Strand Elective

A minimum of 5 credits

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit
5328	Identify characteristics of seafood quality	2	4
6204	Weigh, close and label packed seafood product	2	7
15344	Handle bivalve molluscan shellfish product	2	7
15656	Use basic knife skills to cut seafood product	2	7
15884	Describe characteristics of bivalve molluscan shellfish quality	2	3
16712	Identify seafood species in the New Zealand seafood industry	2	3
25945	Maintain a safe work area while working with seafood products	2	5
25948	Pack seafood products for chilled distribution	2	5
25950	Store and prepare packaging for seafood products	2	5

Basic Processing Skills Strand Balance

The balance of credits to achieve

A minimum of 11 credits at Level 2

May come from anywhere on the DAS

Intermediate Processing Skills Strand

A minimum of 30 credits at Level 3

From the following sets

- Intermediate Processing Skills Strand Elective
- Intermediate Processing Skills Strand Balance

Intermediate Processing Skills Strand Elective

A minimum of 15 credits at Level 3

Agriculture, Forestry and Fisheries > Seafood > Seafood Generic

ID	Title	Level	Credit
20310	Safely handle and use a chemical in the seafood industry	3	5
21983	Supervise the labelling of seafood product	3	5

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit
6200	Grade and pack seafood product to company specifications	3	10
6201	Freeze seafood product	3	7
6202	Chill seafood product and operate a chiller	3	10
6203	Thaw seafood product	3	7
6212	Clean and sanitise a seafood processing plant	3	5
15653	Describe and complete the monitoring of an individual system in a seafood operation	3	7
20311	Shuck a species of shellfish in a commercial seafood processing operation	3	5
20312	Fillet a species of fish in a commercial seafood processing operation	3	10
20313	Operate a fishmeal plant	3	10
21980	Demonstrate knowledge of the processing sector of the New Zealand seafood industry	3	5
23901	Demonstrate knowledge of and set up, shut down and maintain a fish filleting machine	3	10
23902	Demonstrate knowledge of and set up, shut down and maintain a fish mincing machine	3	10
23903	Demonstrate knowledge of and set up, shut down and maintain a fish impregnating machine	3	10
23904	Demonstrate knowledge of and set up, shut down and maintain a band saw for seafood product	3	10
23905	Demonstrate knowledge of and set-up, operate, shut-down and maintain a fish slicing machine	3	10
25949	Operate an automated seafood processing machine used in a seafood processing plant	3	10

ID	Title	Level	Credit
25951	Supervise storage of seafood products and associated goods at a seafood plant	3	3

Intermediate Processing Skills Strand Balance

The balance of credits to achieve

A minimum of 30 credits at Level 3

May come from anywhere on the DAS

Transition Arrangements

Version 1

This qualification and the National Certificate in Aquaculture (Level 3) [Ref: 1620] replaced the National Certificate in Seafood (Level 3) with optional strands in Aquaculture, and Processing [Ref: 0906].

Main changes

There are substantial differences between the replaced qualification and this qualification.

The credit total has reduced from 90 credits to a range of 43-62 credits.

This qualification specifies standards, whereas the replaced qualification allowed candidates to choose standards from domains from the Agriculture, Forestry and Fisheries and Māori fields.

For detailed information see Review Summaries on the NZQA website.

People currently enrolled in programmes leading to the award of version 2 of the National Certificate in Seafood (Level 3) with optional strands in Aquaculture, and Processing [Ref: 0906] may either complete that version, or transfer to this qualification or the National Certificate in Aquaculture (Level 3) [Ref: 1620]; under the guidance of the New Zealand Industry Training Organisation.

It is not intended that any existing candidates are disadvantaged by this review. However, anyone who feels that they have been disadvantaged should contact the standard setter at the address below.

Certification

This certificate will display the logos of NZQA, New Zealand Industry Training Organisation 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. Accredited providers and Industry Training Organisations assessing against standards must engage with the moderation system that applies to those standards. Accreditation requirements and the moderation system are outlined in the associated Accreditation and Moderation Action Plan (AMAP) for each standard.

REVIEWING