

National Certificate in Seafood Processing (Advanced Processing Skills)

Level 4

Credits 40

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

Transition Arrangements

This qualification has been reviewed and replaced by New Zealand Certificate Seafood Processing (Level 4) [Ref: 3131].

The last date for entry into programmes leading to the replaced qualification is 31 December 2018. The last date to meet the requirements of the replaced qualification is 31 December 2020 at which point the qualification will be designated discontinued.

People currently working towards the replaced qualification must complete its requirements by 31 December 2020.

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

NZQF National Qualification Registration Information

Process	Version	Date	Last Date for Assessment
Registration	1	February 2011	December 2020
Review	2	April 2016	December 2020

Standard Setting Body

It is anticipated that no existing candidates will be disadvantaged by these transition arrangements. However, anyone who feels that they have been disadvantaged may appeal to Primary ITO at the address below. Appeals will be considered on a case by case basis.

Primary Industry Training Organisation
PO Box 10383
The Terrace
Wellington 6143

Telephone 04 801 9616
Facsimile 04 801 9626
Email standards@primaryito.ac.nz
Website www.primaryito.ac.nz

Reviewed

National Certificate in Seafood Processing (Advanced Processing Skills)

Level	4
Credits	40

Purpose

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

The Compulsory section includes standards that cover demonstrating knowledge of heat transfer in a seafood processing operation; and explaining yield, productivity, and quality and contamination control in the seafood industry.

The Elective section allows candidates to choose from a selection of standards from the Seafood Processing and Seafood Generic domains.

The Balance section allows candidates to choose from a wide selection of standards from anywhere on the Directory of Assessment Standards (DAS).

This qualification builds on the skills and knowledge covered in the National Certificate in Seafood Processing with strands in Basic Processing Skills, and Intermediate Processing Skills [Ref: 1621].

Replacement Information

This qualification replaced the National Certificate in Seafood (Level 4) with optional strands in Aquaculture, and Processing [Ref: 0854].

Credit Range

	Compulsory	Elective 1	Elective 2
Level 4 or above credits	20	10-20	0-10
Qualification total	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

- A minimum of 40 credits at Level 4
- Compulsory standards
- Elective 1 – A minimum of 10 credits as specified
- Elective 2 – A minimum of 10 credits as specified

Detailed Requirements

Compulsory

The following standards are required

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit
18493	Demonstrate knowledge of heat transfer in a seafood processing operation	4	5
18495	Explain yield and productivity in the New Zealand seafood industry	4	5
21976	Explain quality and contamination control in a seafood operation	4	10

Elective 1

A minimum of 10 credits

Agriculture, Forestry and Fisheries > Seafood > Seafood Generic

ID	Title	Level	Credit
21984	Demonstrate knowledge of labelling requirements, and design labels, for seafood product	5	10
23651	Provide an overview of the New Zealand seafood industry	4	5

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit
15655	Fillet fish in a commercial seafood processing operation	4	20
16710	Write work instructions for a seafood processing task	4	5
17994	Explain personnel requirements in the seafood industry	4	5
18402	Demonstrate knowledge of seafood microbiology	4	10
18494	Explain basic seafood biochemistry	4	10

Elective 2

A minimum of 10 credits at Level 4

From anywhere on the DAS

Transition Arrangements**Version 1**

This qualification replaced the National Certificate in Seafood (Level 4) with optional strands in Aquaculture, and Processing [Ref: 0854].

Main changes

There are substantial differences between the replaced and replacement qualifications.

The credit total has reduced from 120 to 40 credits to better reflect industry requirements and realistic training timeframes.

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

For detailed information see Review Summaries on the NZQA website.

People currently enrolled in programmes leading to the award of version 3 of the National Certificate in Seafood (Level 4) with optional strands in Aquaculture, and Processing [Ref: 0854] may either complete that version, or transfer to this qualification 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.

Review