

## National Certificate in Seafood Processing (Cleaning and Sanitising)

**Level** 3

**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 the New Zealand Certificate in Seafood Processing with strands in Fish and Fish Products, Live Holding, Cleaning and Sanitation, and Seafood Logistics (Level 3) [Ref: 3130].

The last date for entry into programmes leading to this qualification is 31 December 2019. The last date of assessments to take place for this qualification is 31 December 2020.

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	April 2011	December 2020
Review	2	May 2018	December 2020

### Standard Setting Body

Primary Industry Training Organisation  
PO Box 10383  
The Terrace  
Wellington 6143

Telephone 04 801 9616  
Email standards@primaryito.ac.nz

## National Certificate in Seafood Processing (Cleaning and Sanitising)

**Level** 3

**Credits** 40

### Purpose

This qualification recognises the skills and knowledge required by people who have responsibility for cleaning specifically within a seafood processing environment.

The qualification comprises a compulsory section and an elective section. The compulsory section outlines standards that are essential skills in a seafood processing workplace, such as safely handling and using chemicals, knowledge of micro-organisms, microbiological contamination, and cleaning and sanitation verification, and practical skills in cleaning and sanitising a seafood processing plant. This provides a firm foundation for practical employment. The elective section gives candidates the flexibility to choose standards from anywhere on the Directory of Assessment Standards (DAS) that are relevant to their particular role.

People who complete this qualification may continue on to either the National Certificate in Seafood Processing with strands in Basic Processing Skills, and Intermediate Processing Skills [Ref: 1621] or the National Certificate in Seafood Risk Management (Processing Quality) (Level 3) [Ref: 1647].

### Credit Range

	Compulsory	Elective
Level 3 or above credits	30	10
Minimum totals	30	10

### 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 10 credits as specified

## Detailed Requirements

### Compulsory

The following standards are required

Agriculture, Forestry and Fisheries > Seafood > Seafood Generic

ID	Title	Level	Credit
20310	Safely handle and use a chemical in the seafood industry	3	5

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit
6212	Clean and sanitise a seafood processing plant	3	5
25946	Explain contamination, and cleaning and sanitation, in a seafood processing plant	3	10
25947	Describe micro-organisms, microbiological contamination, and cleaning and sanitation verification, in a seafood plant	3	10

### Elective

A minimum of 10 credits at Level 3 or above  
From anywhere on the DAS

## Certification

This certificate will display the logos of NZQA, the 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. 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.

Reviewed