

Title	Describe the handling of and take action to remove seals on a fin fish farm		
Level	3	Credits	10

Purpose	People credited with this unit standard are able to describe: the legislative requirements for the protection and handling of seals on a fin fish farm; measures to take to prevent seals from entering fin fish farms; humane seal handling techniques; measures to take to prevent injury when handling seals; and, take action to remove seals that have entered the fin fish farm.
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Classification	Seafood > Aquaculture
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Health and Safety at Work Act 2015; and any subsequent amendments.
- 2 Definitions

Company permit refers to the permit granted under the Marine Mammals Protection Act 1978.

Company requirements refer to instructions to staff on policy and procedures that are communicated in an oral or in written form. These requirements may include but are not limited to – manufacturer's instructions, company safety requirements, throughput, and industry codes of practice and standards. Company requirements must include legislative requirements.
- 3 All evidence presented in this unit standard must be in accordance with company requirements.

Outcomes and performance criteria

Outcome 1

Describe the legislative requirements for the protection and handling of seals on a fin fish farm.

Performance criteria

- 1.1 Describe the legislation controlling protection of mammals on a fin fish farm.

- 1.2 Describe the reasons for the legislative requirements being introduced, and who enforces the legislation.
- 1.3 Describe what constitutes offences against the company permit, and the penalty structure and defences for offences committed.

Range may include but is not limited to – company, individual; evidence of one of each is required.

Outcome 2

Describe measures to take to prevent seals from entering fin fish farms.

Performance criteria

- 2.1 Describe the requirements for preventing seals from entering a fin fish farm in accordance with legislation and the company permit.

- 2.2 Describe the use of anti-predator nets.

Range may include but is not limited to – height of nets above sea level, dimensions of anti-predator nets from grower nets, diving to check for dead fish and holes, repairing of holes in nets, maintenance of predator nets (antifouling and changing).

- 2.3 Describe other methods used to deter seals from entering fin fish farms and when those measures are used.

Range may include but is not limited to – regular mortality retrieval, not feeding seals.

Outcome 3

Describe humane seal handling techniques.

Performance criteria

- 3.1 Describe the handling requirements of seals in accordance with the company permit.

- 3.2 Describe the seal handling procedures for situations encountered on a fin fish farm.

Range situations may include but are not limited to – walkways, pontoons, inside anti-predator nets, inside grower nets, while diving with seals;
seal handling procedures may include but are not limited to – shouting, herding, capturing with a net, prodding with a boat hook or dip net, baiting and setting a seal trap.

3.3 Describe general seal handling techniques.

Range may include but is not limited to – keeping the animal calm, keeping quiet, being quick and positive, not pushing the animal in the chest, using blunt instruments for prodding, not injuring the animal, returning seals to open waters as soon as possible.

3.4 Describe reporting procedures for seals found on a fin fish farm.

Range may include but is not limited to – when to report incidences, completing incidence reports, contacting Department of Conservation (DOC), individual seal identification tagging forms.

Outcome 4

Describe measures to take to prevent injury when handling seals.

Performance criteria**4.1 Describe diseases and infections that can be transmitted to fin fish farm workers when handling seals.**

Range tuberculosis, pathogenic bacteria, seal finger.

4.2 Describe measures to take to avoid transmission of disease and infections when handling seals.

Range may include but is not limited to – measures to avoid bites and avoid scratches; use of hygienic work practices; wearing of rubber gloves; wearing a face mask; immediate treatment of bites and scratches.

4.3 Describe the reporting procedures for injuries.

Range may include but is not limited to – company safety procedures, Occupational Safety and Health (OSH) requirements, DOC requirements.

Outcome 5

Take action to remove seals that have entered the fin fish farm.

Performance criteria**5.1 Remove seals that have entered the fin fish farm.**

Range may include but is not limited to – seals that have entered the walkway, pontoon, anti-predator net, grower net; evidence of one situation is required.

Planned review date	31 December 2028
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	21 March 2003	31 December 2024
Rollover and Revision	2	27 October 2006	31 December 2024
Review	3	25 February 2008	31 December 2024
Review	4	28 October 2021	N/A
Rollover	5	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference	0123
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Muka Tangata - People, Food and Fibre Workforce Development Council qualifications@mukatangata.nz if you wish to suggest changes to the content of this unit standard.