

Title	Harvest farmed fin fish		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: prepare for the harvest of farmed fin fish; describe and carry out the harvest of farmed fin fish; and describe and carry out the post-harvest cleaning and disinfection.
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Classification	Seafood > Aquaculture
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Available grade	Achieved
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Guidance Information

- Legislation relevant to this unit standard includes but is not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - and any subsequent amendments.
- Definitions

Company requirements refer to instructions to staff on policy and procedures that are communicated in an oral or written form. These requirements may include but are not limited to – manufacturers' instructions, company safety requirements, throughput, and industry codes of practice and standards. Company requirements must include legislative requirements.

Morts are fin fish that have died prior to harvesting while in the holding facility and used in this unit standard as the commonly used industry term.
- All evidence presented in this unit standard must be in accordance with company requirements.

Outcomes and performance criteria

Outcome 1

Prepare for the harvest of farmed fin fish.

Performance criteria

- 1.1 Confirm harvest details, destination and documentation prior to harvesting the farmed fin fish.

- 1.2 Prepare the equipment and environment required for harvesting the farmed fin fish.

Range equipment may include but is not limited to – bins, bin liners, ice, oxygen tanks.

- 1.3 Prepare farmed fin fish for harvesting.

Outcome 2

Describe and carry out the harvest of farmed fin fish.

Performance criteria

- 2.1 Describe the water and fin fish behaviour monitoring required during the harvesting of the farmed fin fish.
- 2.2 Describe the effects of incorrect harvesting and handling techniques on fin fish quality.
- 2.3 Describe the methods used to prevent Morts from being harvested.
- 2.4 Confine farmed fin fish to minimise stress and maximise fin fish quality.
- 2.5 Harvest farmed fin fish.
- 2.6 Prepare farmed fin fish for dispatch.
- 2.7 Complete harvest documentation.

Outcome 3

Describe and carry out the post-harvest cleaning and disinfection.

Performance criteria

- 3.1 Describe the importance of effective cleaning and disinfection of equipment after harvesting farmed fin fish.
- 3.2 Carry out the cleaning and disinfection of equipment after harvesting farmed fin fish.

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	16 December 2003	31 December 2024
Review	2	23 August 2005	31 December 2024
Review	3	18 September 2009	31 December 2024
Review	4	28 October 2021	N/A
Rollover	5	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference

0123

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.