

<b>Title</b>	<b>Demonstrate knowledge of handling, and handle, bivalve molluscan shellfish product</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people working in a bivalve shellfish operation.</p> <p>People accredited with this unit standard are able to: demonstrate knowledge of; the handling methods for a live bivalve molluscan shellfish product, and the handling requirements used during processing of a bivalve molluscan shellfish product; and handle bivalve molluscan shellfish product to maintain food safety and food quality.</p>
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<b>Classification</b>	Seafood > Seafood Processing
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
  - Workplace procedures;
  - Animal Products Act 1999;
  - Food Act 2014;
  - Health and Safety at Work Act 2015;
 and any subsequent amendments.
  
- 2 Definition
 

*Workplace procedures* refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements.

### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of the handling requirements for a live bivalve molluscan shellfish product.

**Performance criteria**

- 1.1 Describe methods of handling live bivalve molluscan shellfish.  
 Range includes but is not limited to – contamination control, damage control, temperature control.
- 1.2 Describe the effects on live bivalve molluscan shellfish if the correct methods of handling are not followed.  
 Range evidence of at least three effects are required.

**Outcome 2**

Demonstrate knowledge of the handling requirements during processing of a bivalve molluscan shellfish product.

**Performance criteria**

- 2.1 Describe the correct methods of handling processed bivalve molluscan shellfish.  
 Range includes but is not limited to – contamination control, damage control, temperature requirements.
- 2.2 Describe the effects on processed bivalve molluscan shellfish products if the correct methods of handling are not followed.  
 Range evidence of at least three effects are required.

**Outcome 3**

Handle bivalve molluscan shellfish product.

Range one live or processed bivalve molluscan shellfish product.

**Performance criteria**

- 3.1 Handle product to maintain food safety and food quality.  
 Range may include but is not limited to – minimising cross contamination, minimising physical damage, temperature control, dropped product, personal hygiene, cleaning and sanitation; evidence of at least four are required.

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<b>Planned review date</b>	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	30 September 1998	31 December 2011
Review	2	29 March 2006	31 December 2011
Review	3	9 December 2010	31 December 2020
Review	4	1 November 2018	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](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.