

## National Certificate in Seafood Risk Management (Processing Quality) (Level 3)

**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](mailto:standards@primaryito.ac.nz)

## National Certificate in Seafood Risk Management (Processing Quality) (Level 3)

**Level** 3

**Credits** 40

### Purpose

The purpose of this qualification is to recognise the seafood risk management skills and knowledge of a person working in the seafood processing sector of the seafood industry. Holders of this qualification will also be able to demonstrate a range of processing quality skills and knowledge in seafood processing.

The qualification comprises a compulsory section and two elective sections. The compulsory section relates to risk management programmes and product quality checks in a seafood processing plant. Elective 1 allows candidates to complement the compulsory standards with standards relevant to their own role in the workplace. These range from theoretical standards such as knowledge of seafood spoilage factors and their controls, and knowledge of the processing sector, to practical standards such as grading and packing seafood product, and carrying out seafood product checks and completing documentation for receipt and dispatch. Elective 2 gives candidates the flexibility to choose standards from anywhere on the Directory of Assessment Standards (DAS) to complement their role. These may include first aid, forklift operation, report writing or computer skills.

This qualification shares a number of credits with the National Certificate in Seafood Processing with strands in Basic Processing Skills, and Intermediate Processing Skills [Ref: 1621]. The qualification pathways and context of the stranded qualification and this Seafood Risk Management qualification are specifically structured for different target groups. It is intended that this qualification provide a pathway to the National Certificate in Seafood Risk Management (Processing Quality) (Level 4) [Ref: 1648].

### Credit Range

	<b>Compulsory</b>	<b>Elective 1</b>	<b>Elective 2</b>
Level 3 or above credits	15	15	10
Minimum totals	15	15	10
Qualification totals	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 3 or above
- Compulsory standards
- Elective 1 – A minimum of 15 credits as specified
  - Elective 2 – Balance

### Detailed Requirements

#### Compulsory

The following standards are required

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit
25943	Describe a Risk Management Programme at a seafood plant	3	5
25944	Demonstrate knowledge of, and carry out seafood product quality checks, in a seafood processing plant	3	10

#### Elective 1

A minimum of 15 credits

Agriculture, Forestry and Fisheries > Seafood > Seafood Generic

ID	Title	Level	Credit
21983	Supervise the labelling of seafood product	3	5

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit
5316	Describe seafood spoilage factors and their controls	3	10
6200	Grade and pack seafood product to company specifications	3	10
15653	Describe and complete the monitoring of an individual system in a seafood operation	3	7

ID	Title	Level	Credit
21980	Demonstrate knowledge of the processing sector of the New Zealand seafood industry	3	5
25942	Carry out seafood product checks and complete the documentation required for receiving and dispatching product	3	5
25947	Describe micro-organisms, microbiological contamination, and cleaning and sanitation verification, in a seafood plant	3	10

#### Agriculture, Forestry and Fisheries > Seafood > Seafood Risk Management

ID	Title	Level	Credit
12315	Supervise a seafood processing operation under a Hazard Analysis Critical Control Point system	4	10

#### Elective 2

The balance of credits to achieve

A minimum of 40 credits

May come 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
2107	Agriculture, Forestry and Fisheries > Seafood > Seafood Risk Management	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.