National Certificate in Seafood Risk Management (Processing Quality) (Level 4)

Level   **4**

Credits   **50**

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 New Zealand Certificate Seafood Processing (Level 4) [Ref: 3131] and New Zealand Certificate Commercial Fishing (Level 4) [Ref: 3132].

The last date for entry into programmes leading to the replaced qualification is 31 December 2018. The last date to meet the requirements of the replaced qualification is 31 December 2020 at which point the qualification will be designated discontinued.

People currently working towards the replaced qualifications must complete its requirements by 31 December 2020.

For detailed information see Review Summaries on the NZQA website.

NZQF National Qualification Registration Information

Process	Version	Date	Last Date for Assessment
Registration	1	April 2011	December 2020
Review	2	April 2016	December 2020

Standard Setting Body

It is anticipated that no existing candidates will be disadvantaged by these transition arrangements. However, anyone who feels that they have been disadvantaged may appeal to Primary ITO at the address below. Appeals will be considered on a case by case basis.

Primary Industry Training Organisation
PO Box 10383
The Terrace
Wellington 6143

Telephone 04 801 9616
Facsimile 04 801 9626
Email standards@primaryito.ac.nz
Website www.primaryito.ac.nz

National Certificate in Seafood Risk Management (Processing Quality) (Level 4)

Level   **4**

Credits   **50**

Purpose

The purpose of this qualification is to recognise the processing quality skills and knowledge of people working in the seafood processing sector of the seafood industry. Holders of this qualification will be able to demonstrate a more detailed understanding of the management of quality in seafood processing.

The qualification comprises a compulsory section and two elective sections. The compulsory section relates to theoretical and practical skills in terms of operation and verification of a risk management programme in a seafood processing operation. Elective 1 allows candidates to complement the compulsory standards with standards relevant to their own role in the workplace. These range from quality and contamination control, and knowledge of seafood microbiology, to writing work instructions, and concepts and principles of quality management. 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 builds on the National Certificate in Seafood Risk Management (Processing Quality) (Level 3) [Ref: 1647].

Credit Range

	Compulsory	Elective 1	Elective 2
Level 4 or above credits	25	15	10
Qualification totals	50		

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 50 credits
  - Of which a minimum of 40 credits at Level 4 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 Risk Management

ID	Title	Level	Credit
21566	Carry out Operator Verification for a seafood processing operation as part of a Risk Management Programme	4	15
21977	Explain the operation and verification of a Risk Management Programme for a seafood operation	4	10

Elective 1
A minimum of 15 credits

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit
16710	Write work instructions for a seafood processing task	4	5
16711	Evaluate the quality of a batch of seafood using a company score system	4	10
16713	Review compliance with company seafood product quality specifications	4	10
16714	Explain techniques and interpret results for the evaluation of seafood product quality	4	5
17995	Describe seafood spoilage mechanisms, and how seafood spoilage is controlled	4	5
18042	Explain concepts and principles of quality management used in the production of a seafood product	4	8
18402	Demonstrate knowledge of seafood microbiology	4	10
20314	Demonstrate knowledge of finished product quality for fishmeal	4	5
21976	Explain quality and contamination control in a seafood operation	4	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
12316	Coordinate development, and discuss implementation and verification of a HACCP plan for a seafood processing operation	6	30
17996	Develop, confirm and review a hazard identification and analysis and CCP determination for a seafood product	5	20
18403	Explain food safety legislation and its application in the New Zealand seafood industry	4	10
20831	Explain and operate the New Zealand Food Safety Authority's Electronic Certification system of Official Assurance	4	10
20832	Explain certification requirements for a seafood premise operating under the Animal Products Act 1999	5	5

Elective 2
The balance of credits to achieve
A minimum of 50 credits
- Of which a minimum of 40 credits at Level 4 or above
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.