

41316 Harvest and process seaweed species

Kaupae Level	3
Whiwhinga Credit	5
Whāinga Purpose	<p>This skill standard is for people who are currently working in the seaweed industry.</p> <p>This skill standard is designed to equip learners with the skills to use contemporary or mātauranga Māori methods to harvest and process a species of seaweed they are familiar with.</p> <p>This knowledge supports informed participation in the seaweed sector and highlights the environmental and economic importance of sustainable seaweed practices.</p>

Hua o te ako me Paearu aromatawai | Learning outcomes and assessment criteria

Hua o te ako Learning outcomes	Paearu aromatawai Assessment criteria
1. Harvest and process seaweed species.	a. Use harvesting methods to meet end-use requirements for seaweed species.
	b. Use processing methods to meet end-use requirements for seaweed species.
	c. Reflect on the use of mātauranga Māori approaches in harvesting and processing seaweed species.

Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria

Assessment specifications:

It is expected that programmes consider ngā kaupapa (the principles) o te Tiriti o Waitangi and relevant te ao Māori values and practices and provide opportunities for ākonga to apply them as appropriate to the subject matter and context.

All activities should, as relevant to candidates and/or this standard, reflect the peoples of the Pacific and other cultures, and their world views.

All activities must consider the needs of Tangata Whaikaha where possible.

All health and safety requirements must be adhered to during assessment activities.

Evidence is to be provided within an appropriate workplace.

Harvesting and processing methods include contemporary or mātauranga Māori approaches.

Mātauranga Māori approaches may include but are not limited to: tikanga, kaitiakitanga and manaakitanga.

Definitions:

Kaitiakitanga – Guardianship, protection, and conservation of the natural world.

Mātauranga Māori – A broad concept encompassing the body of knowledge, experience, wisdom, and values of Māori, including their world view, cultural practices, and understanding of the natural world.

Manaakitanga – The process of showing respect, generosity and care for others.

Taonga – An object or natural resource which is highly prized in Māori culture.

Tikanga – Traditional Māori values and customs.

Ngā momo whiwhinga | Grades available

Achieved

Ihirangi waitohu | Indicative content

Harvesting and production process for a particular seaweed species based on its end use

- Example species and their typical end uses.
- Site selection and environmental considerations.
- Seeding and cultivation methods.
- Growth monitoring and management.
- Harvesting practices.
- Post-harvest processing.
- Quality assurance and grading.
- Packaging, storage, and transport.
- Regulatory and market requirements.
- Examples of variability in process by end-use:
 - Food-grade seaweed: focus on hygiene and drying quality.
 - Industrial-grade seaweed: focus on biomass yield and compound concentration.
 - Cosmetic grade: emphasis on appearance, bioactive content, and purity.

Mātauranga Māori perspectives on seaweed cultivation, harvesting and processing

- Mātauranga Māori frameworks: whakapapa (history) of moana (sea) and atua (gods) associations (Tangaroa, Hinemoana).
- Tikanga practices around sharing and using taonga species: karakia (prayer) and kawa (protocol) before harvesting.
- Ensuring manaakitanga (care for others) when distributing harvested product.
- Processing methods: contemporary vs. tikanga-aligned approaches.
- Kaitiakitanga and sustainability: balancing customary, commercial, and ecological needs; role of iwi/hapū co-management in aquaculture ventures. Sustainable cultivation and harvesting techniques.
- Integration with western science: water quality testing, nutrient cycling, biosecurity alongside mātauranga Māori observations.

Rauemi | Resources

- [Ministry of Primary Industries – Seaweed farming in New Zealand fact sheet.](#)
- [Aotearoa New Zealand Seaweed Association – Resources.](#)
- [Sustainable Seas Challenge – Seaweed sector framework.](#)
- [Sustainable Seas Challenge – Seaweed characteristics and te tiriti considerations.](#)
- [Sustainable Seas Challenge – Māori marine economy: Its definition, principles, and structure.](#)

Pārongo Whakaū Kounga | Quality assurance information

Ngā rōpū whakatau-paerewa Standard Setting Body	Food and Fibre Industry Skills Board
Whakaritenga Rārangi Paetae Aromatawai DASS classification	Agriculture, Forestry and Fisheries > Seafood > Aquaculture
Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga CMR	0052

Hātepe Process	Putanga Version	Rā whakaputa Review Date	Rā whakamutunga mō te aromatawai Last date for assessment
Rēhitatanga Registration	1	26 February 2026	N/A
Kōrero whakakapinga Replacement information	N/A		
Rā arotake Planned review date	31 December 2030		

Please contact Food and Fibre Industry Skills Board at info@foodandfibresb.nz to suggest changes to the content of this skill standard.