

Impact on Accreditation and Moderation Action Plan (AMAP)

None.

Impact on existing qualifications

Qualifications that contain the reviewed standards or classifications are tabled below.

Affected	The qualification lists a reviewed classification (domain or subfield) in an elective set The qualification lists a standard that has changes to level or credits The qualification lists a C or D category standard
Not materially affected	The qualification lists a standard that has a new title The qualification lists a standard that has a new classification

The following Seafood ITO qualifications are affected by the outcome of this review and will be revised in April 2006. The unit standards that affect the qualification are shown in **bold**.

Qualification title	Standard in the qualification
National Certificate in Seafood Processing (Level 2) [Ref: 0563]	5316, 5331, 5332, 15344, 15884
National Certificate in Seafood Retailing (Level 2) [Ref: 0436]	5316, 5331
National Certificate in Seafood Vessel Operations (At Sea Processing) [Ref: 0644]	5316, 5331, 5332, 15344
National Certificate in Seafood Vessel Operations (Factory Trawler Technician) [Ref: 0842]	5332 , 6212
National Certificate in Seafood Vessel Operations (Marine Engineering) (Level 4) [Ref: 1148]	5332

Summary of main changes to standards' Ids, classification, titles, levels, and credits

The following summary shows the changes made to the standards as a result of the review. All changes are in **bold**.

Key to review category	
A	Dates changed, but no other changes are made - the new version of the standard carries the same Id and a new version number
B	Changes made, but the overall outcome remains the same - the new version of the standard carries the same Id and a new version number
C	Major changes that necessitate the registration of a replacement standard with a new Id
D	Standard will expire and not be replaced

Subfield Seafood
Domain Seafood Processing

Id	Title	Level	Credit	Review Category
5316	Describe seafood spoilage factors, and how seafood spoilage is controlled Describe seafood spoilage factors and their controls	3	5	B
5328	Identify characteristics of seafood quality	2	4	B
5331	Handle fish products Handle seafood product	2	5 7	B

Id	Title	Level	Credit	Review Category
5332	Maintain personal hygiene and use hygienic work practices working with seafood Maintain personal hygiene and use hygienic work practices while working with seafood	2	4 7	B
6200	Grade and pack seafood products to company specifications Grade and pack seafood product to company specifications	3	10	B
6201	Freeze seafood products Freeze seafood product	3	5	B
6202	Chill seafood products and maintain a chiller Chill seafood product and operate a chiller	3	5	B
6203	Thaw seafood products Thaw seafood product	3	5	B
6204	Weigh, close and label seafood products Weigh, close and label packed seafood product	2	5	B
6212	Clean and sanitise plant and equipment in a seafood processing plant Clean and sanitise a seafood processing plant	3	5	B
15344	Handle shellfish products Handle bivalve shellfish product	2	5 7	B
15653	Complete checks for a prerequisite programme in a seafood processing operation Describe and complete the monitoring of an individual system in a seafood operation	2 3	5 7	B
15654	Supervise a seafood processing operation in accordance with a company internal compliance programme Supervise the compliance system in a seafood operation	3 4	10	B
15655	Fillet fish in a commercial seafood processing operation	3 4	15 20	B
15656	Use basic knife skills to process seafood product Use basic knife skills to cut seafood product	2	10	B
15884	Identify characteristics of shellfish quality Describe characteristics of bivalve shellfish quality	2	4 3	B
16713	Supervise compliance with company seafood product specifications Review compliance with company seafood product quality specifications	3 4	10	B