

FIELD AGRICULTURE, FORESTRY AND FISHERIES**Review of *Seafood Processing* unit standards 16706-16709, 16715-16717**

Subfield	Domain	Id
Seafood	Seafood Processing	16706-16709, 16715-16717

The Seafood Industry Training Organisation has completed the review of the unit standards listed above.

Date new versions published

July 2008

Planned review date

December 2013

Summary of review and consultation process

These unit standards have been reviewed to ensure they meet the current needs of the industry, to recognise the knowledge and skills required to operate in the area of seafood processing. The review was prompted by the expiry of the unit standards, and by feedback from registered assessors and industry. A working party was set up to review the unit standards. The revised unit standards were presented to the relevant industry sector for consultation and the final versions were endorsed.

It was noted that separate unit standards were required, to distinguish between the operators of the Seafood processing equipment and those who were responsible for the setting up, shutting down and the maintenance. New unit standards were developed and the currently registered unit standards were replaced.

Main changes resulting from the review

- The titles of the reviewed unit standards have been changed to reflect the skills covered.
- Elements and performance criteria have been changed to meet the industry requirements, to improve assessability and for consistency.
- New unit standards have been developed to incorporate and demonstrate knowledge of the operation of various types of machinery.
- Unit standards 16716 and 16717 will expire without replacement as they no longer cover skills that are required by industry.

Unit standards categorised as category D expire at the end of December 2011.

Impact on existing provider accreditations

None.

Impact on Accreditation and Moderation Action Plan (AMAP)

AMAP 0123 has been updated to reflect the changes made to the standards.

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 Industry Training Organisation qualifications are not materially affected by the changes. They will be updated when they are next reviewed.

Qualification title	Classification or standard in the qualification
National Certificate in Seafood Vessel Operations (Factory Trawler Technician) [Ref: 0842]	16706, 16707, 16708.

Review Categories and changes to classification, title, level and credits

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
16706 25183	Operate and maintain a fish skinning machine. Demonstrate knowledge of and operate a fish skinning machine	3 2	10 5	C
16707 25184	Operate and maintain a fish filleting machine Demonstrate knowledge of and operate a fish filleting machine	3 2	10 5	C
16708 25185	Operate and maintain a fish mincing machine Demonstrate knowledge of and operate a fish mincing machine	3 2	10 5	C
16709 25186	Operate and maintain an impregnating machine for seafood processing Demonstrate knowledge of and operate a fish impregnating machine	3 2	10 5	C
16715	Operate band saws and/or guillotines for production of coated and cooked seafood products Operate a band saw for the production of coated and cooked seafood products	2	10	B
16716	Operate coating machines for the production of coated and cooked seafood products	2	15	D

Id	Title	Level	Credit	Review Category
16717	Operate frier and freezer for the production of coated and cooked seafood products	2	10	D
23900	Demonstrate knowledge of and set up, shut down and maintain a fish skinning machine	3	10	New
23901	Demonstrate knowledge of and set up, shut down and maintain a fish filleting machine	3	10	New
23902	Demonstrate knowledge of and set up, shut down and maintain a fish mincing machine	3	10	New
23903	Demonstrate knowledge of and set up, shut down and maintain a fish impregnating machine	3	10	New
23904	Demonstrate knowledge of and set up, shut down and maintain a band saw for seafood product	3	10	New
23905	Demonstrate knowledge of and set up, shut down and maintain a fish slicing machine	3	10	New
25187	Demonstrate knowledge of and operate a fish slicing machine	2	5	New