

Impact on existing qualifications

None.

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

Id	Domain	Title	Level	Credit	Review Category
12314	Seafood Processing Seafood Risk Management	Work on a seafood operation under a Hazard Analysis Critical Control Point system Monitor a seafood processing operation under a Hazard Analysis Critical Control Point system	2	4	B
12315	Seafood Processing Seafood Risk Management	Supervise a seafood processing operation under a Hazard Analysis Critical Control Point system	3	10	B

Domain Seafood Generic

Id	Title	Level	Credit	Review Category
20310	Safely handle and use a chemical in the seafood industry	3	4 5	B

Domain Seafood Processing

Id	Title	Level	Credit	Review Category
16710	Write work instructions for a seafood processing task	4	5	B
16711	Evaluate the quality of a batch of fish using a company score system Evaluate the quality of a batch of seafood using a company score system	4	10	B
16712	Identify seafood species in the New Zealand seafood industry	2	3	B
16714	Explain techniques and interpret results for the evaluation of seafood product quality	4	5	B

Id	Title	Level	Credit	Review Category
17994	Explain personnel requirements in the seafood industry	4	5	B
17995	Describe seafood spoilage mechanisms, and how seafood spoilage is controlled	4	5	B
18042	Explain concepts and principles of quality management used in the production of a seafood product	4	8	B
18493	Demonstrate knowledge of heat transfer in a seafood processing operation	4	5	B
18494	Demonstrate knowledge of basic seafood biochemistry	4	10	B
18495	Explain yield and productivity in the New Zealand seafood industry	4	5	B
20311	Shuck a species of shellfish in a commercial seafood processing operation	3	5	B
20312	Fillet a species of fish in a commercial seafood processing operation	3	10	B