



The following Seafood ITO qualifications are affected by the outcome of this review and will be updated when they are revised or reviewed. The standards that generated the status *Affected* are listed in **bold**.

Ref	Qualification Title	ID
0436	National Certificate in Seafood Retailing (Level 2)	<b>5316</b>
0563	National Certificate in Seafood Processing (Level 2)	<b>5316</b> , 15344
0644	National Certificate in Seafood Vessel Operations (At Sea Processing)	<b>5316</b> , 15344

### Detailed list of unit standards – classification, title, level, and credits

All changes are in **bold**.

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

### Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit	Review Category
5316	Describe seafood spoilage factors and their controls	3	5 <b>10</b>	B
5328	Identify characteristics of seafood quality	2	4	B
5331	Handle seafood product	2	7	B
5332	Maintain personal hygiene and use hygienic work practices while working with seafood	2	7	B
6200	Grade and pack seafood product to company specifications	3	10	B
6201	Freeze seafood product	3	5 <b>7</b>	B
6202	Chill seafood product and operate a chiller	3	5 <b>10</b>	B
6203	Thaw seafood product	3	5 <b>7</b>	B
6204	Weigh, close and label packed seafood product	2	5 <b>7</b>	B
6212	Clean and sanitise a seafood processing plant	3	5	B
15344	Handle bivalve shellfish product <b>Handle bivalve molluscan shellfish product</b>	2	7	B
15653	Describe and complete the monitoring of an individual system in a seafood operation	3	7	A
15654	Supervise the compliance system in a seafood operation	4	10	B
15655	Fillet fish in a commercial seafood processing operation	4	20	B
15656	Use basic knife skills to cut seafood product	2	10 <b>7</b>	B

ID	Title	Level	Credit	Review Category
15884	Describe characteristics of bivalve shellfish quality <b>Describe characteristics of bivalve molluscan shellfish quality</b>	2	3	B
16713	Review compliance with company seafood product quality specifications	4	10	B