

Field Agriculture, Forestry and Fisheries**Review of *Seafood Processing* unit standards**

Subfield	Domain	ID
Seafood	Seafood Processing	16714, 16715, 17995, 18281, 18402, 18494

The Seafood ITO has completed the review of the unit standards listed above.

Date new versions published

February 2011

Planned review date

December 2015

Summary

These unit standards have been reviewed to ensure they meet the current needs of the industry and recognise the knowledge and the skills required to operate in the area of seafood processing. A working group consisting of seafood processing industry experts met in June 2010 to review the unit standards and these were presented for consultation and the final versions were endorsed.

Main changes

- Titles of unit standards 16715 and 18494 were amended to reflect the amended outcomes.
- Outcomes of unit standards 16715, 18402 and 18494 were amended to reflect industry understanding of the intended outcomes.
- Evidence requirements were amended to improve readability, consistency and connection with outcomes.
- Explanatory notes were updated in unit standards 16714, 16715, 17995, 18281, and 18402 to enable consistent interpretation and reflect current industry practice.
- Range items amended to improve readability, consistency and connection with outcomes.

Last date for assessment of superseded versions of the standards is 31 December 2012.

Detailed list of unit standards – 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

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit	Review Category
16714	Explain techniques and interpret results for the evaluation of seafood product quality	4	5	B
16715	Operate a band saw for the production of coated and cooked seafood products Operate a band saw for the production of seafood products	2	10	B
17995	Describe seafood spoilage mechanisms, and how seafood spoilage is controlled	4	5	B
18281	Smoke seafood product	3	15	B
18402	Demonstrate knowledge of seafood microbiology	4	10	B
18494	Demonstrate knowledge of basic seafood biochemistry Explain basic seafood biochemistry	4	10	B