

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

<b>Subfield</b>	<b>Domain</b>	<b>ID</b>
Seafood	Seafood Processing	5328, 5332, 6204, 6213, 15344, 15656, 15884, 16712, 16715, 25183-25187, 25945, 25950, 26769-26773
	Seafood Retailing	12475-12478, 21985
	Seafood Risk Management	12314

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

**Date new versions published**

**Month 2018**

**Planned review date**

**December 2023**

**Summary**

Primary ITO has reviewed a number of unit standards to better reflect industry needs and to meet the requirements of the outcomes listed in the primary industry skills qualification.

There are a number of organisations with consent to assess by level, as well as individual unit standards. Organisations with consent to assess, as well as industry stakeholders, had the opportunity to review the relevant unit standards and offer feedback. This consultation was carried out by email in July 2018. All feedback was actioned where appropriate.

**Main changes**

- 22 unit standards were revised to reflect current industry practices.
- 11 unit standards increased in level from level 2 to level 3 as their content better matched the level 3 descriptor.
- The credit value of six unit standards changed to better reflect the time taken to learn, practice and be assessed for the skills stated in the unit standard
- Unit standards 25950, 26771, 26772, and 12314 were expired as they were no longer required.

**The last date for assessment of superseded versions of Category B unit standards is 31 December 2019**

**Category D unit standards will expire at the end of December 2019**

**Impact on existing organisations with consent to assess**

<b>Current consent for</b>			<b>Consent extended to</b>		
<b>Nature of consent</b>	<b>Classification or ID</b>	<b>Level</b>	<b>Nature of consent</b>	<b>Classification or ID</b>	<b>Level</b>
Standard	15344, 16712	2	Standard	15344, 16712	3

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

All changes are in **bold**.

<b>Key to review category</b>	
<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 &gt; Seafood &gt; Seafood Processing

<b>ID</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
5328	Identify characteristics of seafood quality <b>Identify and assess characteristics of seafood quality</b>	2	4	B
5332	Maintain personal hygiene and use hygienic work practices while working with seafood <b>Demonstrate knowledge of and use hygienic work practices while working with seafood</b>	2	7 5	B
6204	Weigh, close and label packed seafood product <b>Weigh and label packed seafood product</b>	2	7 5	B
6213	Describe and use safe work practices in the seafood industry <b>Demonstrate knowledge of and use safe work practices in the seafood industry</b>	2	5	B
15344	Handle bivalve molluscan shellfish product <b>Demonstrate knowledge of handling, and handle, bivalve molluscan shellfish product</b>	2 3	7 5	B
15656	Use basic knife skills to cut seafood product <b>Demonstrate basic knife skills to cut seafood product</b>	2	7 5	B
15884	Describe characteristics of bivalve molluscan shellfish quality <b>Demonstrate knowledge of the characteristics of bivalve molluscan shellfish quality</b>	2	3 2	B
16712	Identify seafood species in the New Zealand seafood industry <b>Demonstrate knowledge of seafood naming systems, and identify New Zealand seafood species</b>	2 3	3	B
16715	Operate a band saw for the production of seafood product <b>Demonstrate knowledge of, and operate, a band saw for the production of seafood product</b>	2	10	B
25183	Demonstrate knowledge of, and operate, a fish skinning machine	2	5	B
25184	Demonstrate knowledge of, and operate, a fish filleting machine	2	5	B
25185	Demonstrate knowledge of, and operate, a fish mincing machine	2	5	B
25186	Demonstrate knowledge of, and operate, a fish impregnating machine	2	5	B
25187	Demonstrate knowledge of, and operate, a fish slicing machine	2	5	B
25945	Maintain a safe work area while working with seafood products <b>Demonstrate knowledge of, and maintain, a safe work area while working with seafood products</b>	2	5	B

ID	Title	Level	Credit	Review Category
25950	Store and prepare packaging for seafood products	2	5	D
26769	Describe a seafood company's inventory control system, and complete inventory records <b>Demonstrate knowledge of a seafood operation's inventory control system, and complete inventory records</b>	2 3	5	B
26770	Describe the storage of, and store, seafood goods in a seafood storage facility <b>Demonstrate knowledge of the storage of, and store, seafood goods in a seafood storage facility</b>	2 3	10	B
26771	Describe and carry out good operating practices in a seafood goods storage facility	2	5	D
26772	Describe and prepare seafood goods for dispatch from a seafood goods storage facility	2	5	D
26773	Describe and carry out safe work practices in a seafood goods storage facility <b>Demonstrate knowledge of, and carry out, safe work practices in a seafood goods storage facility</b>	2 3	5	B

## Agriculture, Forestry and Fisheries &gt; Seafood &gt; Seafood Retailing

ID	Title	Level	Credit	Review Category
12475	Store, and maintain the presentation and quality of, seafood product in display and storage areas <b>Demonstrate knowledge of, and store and monitor, seafood product at point-of-sale</b>	2 3	5	B
12476	Weigh, label, wrap, and pack seafood product for cross counter sale <b>Demonstrate knowledge of, and weigh, label and pack seafood product at point-of-sale</b>	2 3	5 7	B
12477	Clean and maintain display and serviced cases for seafood product <b>Demonstrate knowledge of, and clean seafood product display and storage areas at point-of-sale</b>	2 3	8 10	B
12478	Prepare and service a seafood counter for retail <b>Prepare and service a seafood display at point-of-sale</b>	2 3	15	B
21985	Provide seafood product information to customers in a seafood retail environment <b>Provide seafood product information to customers at point-of-sale</b>	2 3	5	B

## Agriculture, Forestry and Fisheries &gt; Seafood &gt; Seafood Risk Management

ID	Title	Level	Credit	Review Category
12314	Monitor a seafood processing operation under a Hazard Analysis Critical Control Point system	2	4	D