

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

<b>Subfield</b>	<b>Domain</b>	<b>ID</b>
Seafood	Aquaculture	16340, 16673, 17252, 17253, 17255, 19851, 20305, 20306, 22804
	Seafood Generic	20310
	Seafood Processing	5316,5331, 6200-6203, 6212, 15653, 18281, 20311-20313, 21980, 23900-23905, 25942-25943, 25944, 25948, 25949, 25951, 27099
	Seafood Retailing	17057, 17076

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

**Date new versions published**

**October 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 new seafood processing qualifications. The Primary ITO has also developed new unit standards to meet industry needs and reflect the outcomes listed in the new qualifications.

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**

- 34 unit standards were reviewed to reflect current industry practices.
- Two unit standards were expired without replacement as they are no longer required.
- Four new unit standards were developed to meet the graduate outcomes of the new qualifications.
- Credits changed for unit standards 6202, 6203, 6212, 17057, and 17076 to better reflect the time taken to learn, practice and skills and be assessed.

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

**The last date for assessment of superseded versions of Category B unit standards is December 2019**

## Impact on existing organisations with consent to assess

Current consent for			Consent extended to		
Nature of consent	Classification or ID	Level	Nature of consent	Classification or ID	Level
Field	Agriculture, Forestry and Fisheries	2	Standards	25948, 31493	3
Subfield	Seafood	2	Standards	25948, 31493	3
Standard	5331	2	Standard	31493	3
Standard	6200	3	Standard	31494	3

## 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 > Aquaculture

ID	Title	Level	Credit	Review Category
16340	Describe the biology of the New Zealand Greenshell mussel (kutai, kuku) <b>Demonstrate knowledge of the biology of the New Zealand Greenshell mussel</b>	3	5	B
16673	Describe the biology of oysters (tio) <b>Demonstrate knowledge of the biology of oysters</b>	3	5	B
17252	Monitor and maintain reticulated water systems for onshore aquaculture or holding facilities <b>Demonstrate knowledge of, and monitor and maintain, reticulated water systems for a seafood live holding facility</b>	3	20	B
17253	Describe the biology of an abalone (pāua) <b>Demonstrate knowledge of the biology of abalone</b>	3	5	B
17255	Test for water quality in an aquaculture facility <b>Demonstrate knowledge of, and test for, water quality in a seafood live holding facility</b>	3	10	B
19851	Describe the biology of a fin fish <b>Demonstrate knowledge of the biology of fin fish</b>	3	5	B
20305	Describe the biology of the sea urchin (kina) <b>Demonstrate knowledge of the biology of the sea urchin</b>	3	5	B
20306	Describe the biology of a species of aquatic Crustacea <b>Demonstrate knowledge of the biology of a species of aquatic Crustacea</b>	3	5	B
22804	Describe the regulatory programme assuring safety of commercial bivalve shellfish at harvesting <b>Demonstrate knowledge of the regulatory programme assuring safety of commercial bivalve shellfish at harvesting</b>	3	5	B

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

ID	Title	Level	Credit	Review Category
20310	Safely handle and use a chemical in the seafood industry <b>Demonstrate knowledge of, and use a chemical in a seafood operation</b>	3	5	B

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

ID	Title	Level	Credit	Review Category
5316	Describe seafood spoilage factors and their controls <b>Demonstrate knowledge of the effects and control of seafood spoilage, and the shelf life of seafood product</b>	3	10	B
5331 31493	Handle seafood product <b>Demonstrate knowledge of handling practices, and produce seafood product fit for its intended purpose</b>	2 3	7 5	C
6200 31494	Grade and pack seafood product to company specifications <b>Demonstrate knowledge of grading, and grade, seafood product</b>	3 3	10 5	C
6201	Freeze seafood product	3	7	D
6202	Chill seafood product and operate a chiller <b>Demonstrate knowledge of chilling and chill seafood product</b>	3	10 5	B
6203	Thaw seafood product <b>Demonstrate knowledge of thawing and thaw seafood product</b>	3	7 5	B
6212	Clean and sanitise a seafood processing plant <b>Demonstrate knowledge of contamination, and clean and sanitise a seafood operation</b>	3	5 10	B
15653	Describe and complete the monitoring of an individual system in a seafood operation <b>Demonstrate knowledge of, and complete, an individual system monitoring in a seafood operation</b>	3	7	B
18281	Smoke seafood product <b>Demonstrate knowledge of the smoking process, and smoke seafood product</b>	3	15	B
20311	Shuck a species of shellfish in a commercial seafood processing operation <b>Demonstrate knowledge of shucking requirements, and shuck a species of shellfish in a commercial seafood operation</b>	3	5	B
20312	Fillet a species of fish in a commercial seafood processing operation <b>Demonstrate knowledge of filleting, and fillet a species of fish in a commercial seafood operation</b>	3	10	B
20313	Operate a fishmeal plant <b>Demonstrate knowledge of processing fishmeal, and operate a fishmeal plant</b>	3	10	B
21980	Demonstrate knowledge of the processing sector of the New Zealand seafood industry	3	5	D

ID	Title	Level	Credit	Review Category
23900	Demonstrate knowledge of and set up, shut down and maintain a fish skinning machine <b>Demonstrate knowledge of, and set up, shut down, and maintain, a fish skinning machine</b>	3	10	B
23901	Demonstrate knowledge of and set up, shut down and maintain a fish filleting machine <b>Demonstrate knowledge of, and set up, shut down and maintain, a fish filleting machine</b>	3	10	B
23902	Demonstrate knowledge of and set up, shut down and maintain a fish mincing machine <b>Demonstrate knowledge of, and set up, shut down and maintain, a fish mincing machine</b>	3	10	B
23903	Demonstrate knowledge of and set up, shut down and maintain a fish impregnating machine <b>Demonstrate knowledge of, and set up, shut down and maintain, a seafood impregnating machine</b>	3	10	B
23904	Demonstrate knowledge of and set up, shut down and maintain a band saw for seafood product <b>Demonstrate knowledge of, and set up, shut down and maintain a band saw for seafood product</b>	3	10	B
23905	Demonstrate knowledge of and set-up, operate, shut-down and maintain a fish slicing machine <b>Demonstrate knowledge of, and set up, shut down and maintain a fish slicing machine</b>	3	10	B
25942	Carry out seafood product checks and complete the documentation required for receiving and dispatching product <b>Describe, and carry out seafood product checks, and complete documentation for receiving and dispatching product</b>	3	5	B
25943	Describe a Risk Management Programme at a seafood plant <b>Demonstrate knowledge of a Risk Management Programme for a seafood operation</b>	3	5	B
25944	Demonstrate knowledge of, and carry out seafood product quality checks, in a seafood processing plant <b>Demonstrate knowledge of, and carry out, seafood product quality checks in a seafood operation</b>	3	10	B
25948	Pack seafood products for chilled distribution <b>Demonstrate knowledge of packing, and pack, seafood product</b>	2 3	5	B
25949	Operate an automated seafood processing machine used in a seafood processing plant <b>Demonstrate knowledge of, and set up, shut down, and maintain, an automated seafood machine</b>	3	10	B
25951	Supervise storage of seafood products and associated goods at a seafood plant <b>Describe, and supervise, reception and storage of seafood products and associated goods at a seafood operation</b>	3	3	B
27099	Describe and carry out aseptic sampling procedures in a seafood processing operation <b>Demonstrate knowledge of, and carry out, aseptic sampling procedures in a seafood operation</b>	3	10	B

ID	Title	Level	Credit	Review Category
31495	Demonstrate knowledge of packing, and pack live seafood	3	5	New
31496	Demonstrate knowledge of cleaning and sanitation, and clean and sanitise a seafood operation work area	3	3	New

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

ID	Title	Level	Credit	Review Category
17057	Maintain live crustaceans and their display and/or holding system <b>Clean and maintain a live crustacean display or holding system</b>	3	6 5	B
17076	Maintain live shellfish and their display and/or holding system <b>Clean and maintain a live shellfish display or holding system</b>	3	6 5	B