

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

Subfield	Domain	ID
Seafood	Seafood Generic	21978, 21979
	Seafood Processing	15654, 15655, 16710, 16711, 16713, 16714, 17994, 17995, 18042, 18493, 18494, 18495, 20314, 21976, 27098
	Seafood Risk Management	12315, 17573, 18403, 20831, 21566, 21977

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

Date new versions published

January 2019

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 Zealand Certificate in Seafood Processing (Level 4) [Ref: 3131].

There are a number of organisations with consent to assess by subfield or domain and 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

- 23 unit standards were reviewed and updated to reflect current industry practices.
- The credit value of two unit standards was changed to better reflect the time taken to learn, practice and be assessed for the skills in the unit standards.
- Unit standard 16711 was designated expiring without replacement as it was no longer required and has had no recent usage.
- One new unit standard was written to meet the graduate outcomes of the New Zealand Certificate in Seafood Processing (Level 4) [Ref: 3131].

The Category D unit standard will expire at the end of December 2019

The last date for assessment of superseded versions of Category B unit standards is December 2020

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 Generic

ID	Title	Level	Credit	Review Category
21978	Explain and carry out the development, implementation and maintenance of a documented seafood system Describe and carry out development, implementation and maintenance of a documented system in a seafood operation	4	10	B
21979	Explain and carry out an audit of a documented system in a seafood operation Describe and carry out an audit of a documented system in a seafood operation	4	10	B
31658	Describe legislative compliance of work routines, and implement and monitor work routines in a seafood operation	4	10	New

Agriculture, Forestry and Fisheries > Seafood > Seafood Processing

ID	Title	Level	Credit	Review Category
15654	Supervise the compliance system in a seafood operation Describe and supervise the compliance system in a seafood operation	4	10	B
15655	Fillet fish in a commercial seafood processing operation Describe fish filleting, and fillet fish in a commercial seafood operation	4	20	B
16710	Write work instructions for a seafood processing task Describe and write work instructions for a seafood task	4	5	B
16711	Evaluate the quality of a batch of seafood using a company score system	4	10	D
16713	Review compliance with company seafood product quality specifications Describe and review compliance with seafood product quality specifications	4	10	B
16714	Explain techniques and interpret results for the evaluation of seafood product quality Describe techniques and test results used to evaluate seafood quality	4	5	B
17994	Explain personnel requirements in the seafood industry Describe personnel requirements in the seafood industry	4	5	B
17995	Describe seafood spoilage mechanisms, and how seafood spoilage is controlled Describe seafood spoilage mechanisms and control	4	5 10	B

ID	Title	Level	Credit	Review Category
18042	Explain concepts and principles of quality management used in the production of a seafood product Describe concepts and principles of quality management used in the production of a seafood product	4	8 10	B
18402	Demonstrate knowledge of seafood microbiology Describe seafood microbiology, interpret test data and take appropriate action	4	10	B
18493	Demonstrate knowledge of heat transfer in a seafood processing operation Describe heat transfer and temperature profile in a seafood operation	4	5	B
18494	Explain basic seafood biochemistry Describe seafood biochemistry	4	10	B
18495	Explain yield and productivity in the New Zealand seafood industry Describe yield and productivity in the seafood industry	4	5	B
20314	Demonstrate knowledge of finished product quality for fishmeal Describe finished product quality for fishmeal, interpret reports and describe preventative actions	4	5	B
21976	Explain quality and contamination control in a seafood operation Describe quality and contamination control in a seafood operation	4	10	B
27098	Demonstrate knowledge of potential sources of, and sampling for, contamination in a seafood processing operation Describe potential sources of bacterial contamination and sampling techniques used in a seafood operation	4	15	B

Agriculture, Forestry and Fisheries > Seafood > Seafood Risk Management

ID	Title	Level	Credit	Review Category
12315	Supervise a seafood processing operation under a Hazard Analysis Critical Control Point system Describe and supervise a seafood operation under a Hazard Analysis Critical Control Point system	4	10	B
17573	Complete the documentation requirements for the Ministry of Fisheries Trade Information and Catch Documentation Scheme Describe and complete documentation for the Trade Information and Catch Documentation Scheme	4	5	B
18403	Explain food safety legislation and its application in the New Zealand seafood industry Describe food safety legislation and its application in the New Zealand seafood industry	4	10	B

ID	Title	Level	Credit	Review Category
20831	Explain and operate the New Zealand Food Safety Authority's Electronic Certification system of Official Assurance Describe and complete documents for the Ministry for Primary Industries' Electronic Certification system	4	10	B
21566	Carry out Operator Verification for a seafood processing operation as part of a Risk Management Programme Describe and carry out operator verification in a seafood operation for a risk management programme	4	15	B
21977	Explain the operation and verification of a Risk Management Programme for a seafood operation Describe the operation and verification of a risk management programme for a seafood operation	4	10	B