

<b>Title</b>	<b>Demonstrate knowledge of, and weigh, label, and pack seafood product at point-of-sale and maintain hygienic practices</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>7</b>

<b>Purpose</b>	<p>This unit standard is for people working in a seafood operation, in a point-of-sale context.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of, and weigh and label seafood product at point-of-sale, and maintain hygienic practices; and demonstrate understanding of, and pack seafood product at point-of-sale and maintain hygienic practices.</p>
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<b>Classification</b>	Seafood > Seafood Retailing
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
  - Workplace procedures;
  - Animal Products Act 1999;
  - Food Act 2014;
  - Health and Safety at Work Act 2015; and any subsequent amendments.
- 2 Definitions
 

*Seafood product* includes any species of – fish, echinoderm, crustacean, or shellfish

*Workplace procedures* refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of, and weigh and label, seafood product at point-of-sale, and maintain hygienic practices.

**Performance criteria**

- 1.1 Describe procedures and requirements for weighing and labelling seafood product for sale.
- 1.2 Set up equipment required for weighing and labelling seafood product and check ready for use.
- 1.3 Weigh and label seafood product for sale and check information for accuracy.
- Range may include but is not limited to – product information, price, weight, date information; evidence of at least two is required.
- 1.4 Maintain hygiene work practices while weighing and labelling seafood product.

**Outcome 2**

Demonstrate knowledge of, and pack seafood product at point-of-sale, and maintain hygienic practices.

**Performance criteria**

- 2.1 Describe the procedures and requirements for packing seafood product for sale.
- 2.2 Pack seafood product for sale.
- 2.3 Maintain hygienic work practices while packing seafood product for sale.

<b>Planned review date</b>	31 December 2023
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	1 September 1997	31 December 2019
Review	2	19 September 2008	31 December 2019
Review	3	1 November 2018	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0123
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>

**Comments on this unit standard**

Please contact the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.