

Title	Demonstrate knowledge of handling, and handle, bivalve molluscan shellfish product		
Level	3	Credits	5

Purpose	<p>This unit standard is for people working in a bivalve shellfish operation.</p> <p>People accredited with this unit standard are able to: demonstrate knowledge of; the handling methods for a live bivalve molluscan shellfish product, and the handling requirements used during processing of a bivalve molluscan shellfish product; and handle bivalve molluscan shellfish product to maintain food safety and food quality.</p>
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Classification	Seafood > Seafood Processing
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Available grade	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 Definition

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.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the handling requirements for a live bivalve molluscan shellfish product.

Performance criteria

1.1 Describe methods of handling live bivalve molluscan shellfish.

Range includes but is not limited to – contamination control, damage control, temperature control.

1.2 Describe the effects on live bivalve molluscan shellfish if the correct methods of handling are not followed.

Range evidence of at least three effects are required.

Outcome 2

Demonstrate knowledge of the handling requirements during processing of a bivalve molluscan shellfish product.

Performance criteria

2.1 Describe the correct methods of handling processed bivalve molluscan shellfish.

Range includes but is not limited to – contamination control, damage control, temperature requirements.

2.2 Describe the effects on processed bivalve molluscan shellfish products if the correct methods of handling are not followed.

Range evidence of at least three effects are required.

Outcome 3

Handle bivalve molluscan shellfish product.

Range one live or processed bivalve molluscan shellfish product.

Performance criteria

3.1 Handle product to maintain food safety and food quality.

Range may include but is not limited to – minimising cross contamination, minimising physical damage, temperature control, dropped product, personal hygiene, cleaning and sanitation; evidence of at least four are required.

Planned review date	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	30 September 1998	31 December 2011
Review	2	29 March 2006	31 December 2011
Review	3	9 December 2010	31 December 2019
Review	4	1 November 2018	N/A

Consent and Moderation Requirements (CMR) reference

0123

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 if you wish to suggest changes to the content of this unit standard.