

Title	Describe fish filleting, and fillet fish in a commercial seafood operation		
Level	4	Credits	20

Purpose	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to describe: productivity, yield and quality associated with filleting fish; and the prerequisites required for fish filleting. They are also able to fillet a range of fish species in a commercial seafood operation.</p>
----------------	---

Classification	Seafood > Seafood Processing
-----------------------	------------------------------

Available grade	Achieved
------------------------	----------

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 2015;
 and any subsequent amendments.

- 2 Definitions

Productivity refers to the amount of product a person produces per hour of work. It is expressed as kilos per hour.

Quality refers to the output of product, meeting company and/or customer specification requirements.

Yield refers to the quantity of finished product produced from a known starting quantity of raw material or partly processed product, usually expressed as a percentage. Yield may also be known as recovery.

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must be consistent with current legislative requirements and manufacturer's recommendations or instructions where relevant.

Outcomes and performance criteria

Outcome 1

Describe productivity, yield and quality associated with filleting fish.

Performance criteria

- 1.1 Describe the calculation of productivity and yield for a filleting process.
- 1.2 Describe the practices used to maximise productivity, yield and quality for a species of fish that has been filleted.

Outcome 2

Describe the prerequisites required for fish filleting.

Performance criteria

- 2.1 Describe the impact that the condition of the knife has on the process of filleting fish and the finished fish fillet.
- 2.2 Describe the options for sharpening, maintaining and the use of a knife for filleting.
- 2.3 Describe other company requirements that need to be taken into consideration when filleting fish.

Range hygiene, cleaning and sanitation, product specifications, health and safety.

Outcome 3

Fillet a range of fish species in a commercial seafood operation.

Range evidence of six different fish species is required.

Performance criteria

- 3.1 Fillet the different species of fish without causing injury, damage or harm to self or other people.
- 3.2 Fillet the different species of fish to meet required product specifications.
- 3.3 Fillet the different species of fish to meet the expected yield.
- 3.4 Fillet the different species of fish to meet the expected productivity.
- 3.5 Fillet the different species of fish to meet the expected quality parameters.

Planned review date	31 December 2028
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	23 October 1998	31 December 2011
Revision	2	4 October 2000	31 December 2011
Review	3	29 March 2006	31 December 2011
Review	4	9 December 2010	31 December 2020
Review	5	24 January 2019	N/A
Rollover	6	29 February 2024	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 Muka Tangata - People, Food and Fibre Workforce Development Council qualifications@mukatangata.nz if you wish to suggest changes to the content of this unit standard.