

Title	Demonstrate basic knife skills to cut seafood product		
Level	2	Credits	5

Purpose	<p>This unit standard is for people working under supervision in a seafood operation.</p> <p>People credited with this unit standard are able to: demonstrate safe knife handling procedures; maintain knives; cut seafood product and describe the consequences of not meeting specifications.</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 Definitions

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

Steeling – the process of using a sharpening tool to maintain the edge of a knife.

Stoning – the process of using a grinding stone or similar tool to reshape the edge of a knife.

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 safe knife handling procedures.

Performance criteria

- 1.1 Handle knives safely when working with seafood product.
- Range storage, care while walking, cleaning.
- 1.2 Complete cutting work using the correct knife and without the use of excessive force or damage to the blade.

Outcome 2

Maintain knives.

Performance criteria

- 2.1 Identify when knives require sharpening and take appropriate action.
- Range may include but is not limited to – steeling, stoning.
- 2.2 Handle and store knives to minimise damage and maintain hygiene.
- 2.3 Replace knives when worn, unsafe or no longer appropriate for the job being done.

Outcome 3

Cut seafood product and describe the consequences of not meeting specifications.

Range type of cut may include but is not limited to – filleting, heading, gutting, trimming, shucking;
evidence of one cut is required.

Performance criteria

- 3.1 Cut seafood product to meet specifications.
- 3.2 Describe the consequences of not meeting specifications.

Planned review date	31 December 2028
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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	1 November 2018	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 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.