Title	**Describe commercial catch handling procedures, and catch chilling and storage techniques**		
Level	**2**	**Credits**	**5**

Purpose	This unit standard is for people working in or wanting to work in a commercial seafood operation. People credited with this unit standard are able to describe: catch handling procedures used to optimise product quality; catch chilling techniques used to optimise product quality; and vessel storage techniques used to optimise product quality.

Classification	Seafood > Seafood Vessel Operations

Available grade	Achieved

Guidance Information

1 All evidence presented in this unit standard must be in accordance with:
- Workplace procedures;
- Animal Products Act 1999;
- Fisheries Act 1996;
- Health and Safety at Work Act 2015;
- Maritime Transport Act 1994;
  and any subsequent amendments.

2 Definitions
Commercial fishing vessel refers to a vessel that is operating a Maritime Operator Safety System (MOSS) that is recognised by Maritime New Zealand and meets the requirements of the Maritime Transport Operator Certificate and/or Plan.
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.

Outcome and performance criteria

Outcome 1

Describe catch handling procedures used to optimise product quality on a commercial fishing vessel.

Performance criteria

1.1 Describe factors which determine the quality of the landed product.

Range may include but is not limited to – tow time, soak time, gaffing, tow speed, water depth, gear choice, location, species mix, season, bag handling;
evidence of five factors is required.

1.2 Describe deck handling procedures that optimise product quality.

Range evidence of two procedures is required.

Outcome 2

Describe catch chilling techniques used to optimise product quality on a commercial fishing vessel.

Performance criteria

2.1 Describe the impact of the use of excess sea water in fish bunkers or pounds, on fish quality.

2.2 Describe the principles of the chilling method to optimise product quality.

Range two of – refrigerated sea water, slurry, ice, brine, blast freezing.

2.3 Describe the procedures for the chilling method to optimise product quality.

Range two of – refrigerated sea water, slurry, ice, brine, blast freezing.

Outcome 3

Describe vessel storage techniques used to optimise product quality on a commercial fishing vessel.

Range ice, chiller, freezer.

Performance criteria

3.1 Describe the principles of storing the seafood product on board the vessel.

3.2 Describe the process of storing the seafood product on board the vessel.

3.3 Describe the impact on fish quality if the correct storage procedures are not followed.

3.4 Describe the safety procedures that are followed when storing seafood product on a vessel.

3.5 Describe the consequences of not following safety procedures when storing seafood product on a vessel.

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	27 November 1998	31 December 2019
Review	2	23 April 2007	31 December 2019
Review	3	24 January 2019	N/A
Rollover	4	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.