

<b>Title</b>	<b>Describe, harvest, handle, bag, and transport shellfish products to maintain product quality</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this unit standard are able to: describe harvest, handling, bagging, and transport methods for shellfish products to maintain product quality; harvest and handle shellfish products to maintain product quality; and bag and transport shellfish products to maintain product quality.
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<b>Classification</b>	Seafood > Aquaculture
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
  - Animal Products Act 1999;
  - Health and Safety at Work Act 2015;
  - and any subsequent amendments.
  
- 2 Definitions
 

*Company requirements* refer to instructions to staff on policy and procedures which are communicated in verbal or written form. These requirements may include but are not limited to – manufacturers’ instructions, company safety requirements, throughput, and industry codes of practice and standards. Company requirements must include legislative requirements.

*Cross-contamination* in this unit standard includes but is not limited to – oil spillage and wash-over spray from vessels steaming through closed areas.
  
- 3 All evidence presented in this unit standard must be in accordance with company requirements.

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### Outcomes and performance criteria

#### Outcome 1

Describe harvest, handling, bagging, and transport methods for shellfish products to maintain product quality.

**Performance criteria**

1.1 Describe pre-harvest criteria.

Range includes but is not limited to – rainfall, salinity, biotoxin criteria.

1.2 Describe a harvest method that maintains product quality.

1.3 Describe handling methods that maintain product quality.

Range methods include but are not limited to those that minimise shell breakage and limit cross-contamination; evidence for one method of minimising shell breakage and one method for each of two potential cross-contamination sources is required.

1.4 Describe a bagging method that maintains product quality.

1.5 Describe transport methods that maintain product quality.

Range methods include but are not limited to those that – minimise shell breakage, provide protection from contamination, provide protection from the sun, provide protection from water from closed or non-classified areas, provide temperature control; evidence for one method for each category is required.

1.6 Describe the checks carried out prior to loading product from the vessel onto the land transport.

**Outcome 2**

Harvest and handle shellfish products to maintain product quality.

**Performance criteria**

2.1 Follow actions that minimise physical damage to product during harvest and handling.

2.2 Follow actions to prevent product contamination.

Range contamination – microbial, foreign matter, chemical.

2.3 Follow company harvest declaration procedures.

2.4 Use safe work practices.

Range protective clothing, personal hygiene, personal conduct, equipment, work surfaces, product contamination, product containers.

**Outcome 3**

Bag and transport shellfish products to maintain product quality.

**Performance criteria**

- 3.1 Follow labelling procedures for bagging and transportation of product.
- 3.2 Follow procedures to prevent contamination of product during transportation.
- 3.3 Follow procedures to prevent physical damage and spoilage of product during transportation.

Range temperature control.

- 3.4 Use safe work practices.

Range protective clothing, personal health and hygiene, personal conduct, equipment, work surfaces, product contamination, product containers.

<b>Planned review date</b>	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	21 April 1999	31 December 2024
Review	2	25 February 2003	31 December 2024
Revision	3	27 October 2006	31 December 2024
Review	4	17 October 2008	31 December 2024
Review	5	28 October 2021	N/A
Rollover	6	29 February 2024	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 Muka Tangata - People, Food and Fibre Workforce Development Council [qualifications@mukatangata.nz](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.