

## Harvest, handle, bag, and transport shellfish products to maintain product quality

**Level** 3

**Credits** 5

**Purpose** People credited with this unit standard are able to: describe harvest, handling, bagging, and transport methods of 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.

**Subfield** Seafood

**Domain** Aquaculture

**Status** Registered

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**Entry information** Open.

**Accreditation** Evaluation of documentation and visit by NZQA and industry.

**Standard setting body (SSB)** Primary Industry Training Organisation

**Accreditation and Moderation Action Plan (AMAP) reference** 0123

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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### Special notes

- 1 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' procedures, company safety procedures, legislative requirements, industry codes of practice and standards.  
*Cross-contamination* in this unit standard includes but is not limited to – oil spillage and wash-over spray from vessels steaming through closed areas.
- 2 All work practices must meet company safety requirements. The company safety requirements must meet the obligations of the Health and Safety in Employment Act 1992 and the Animal Products Act 1999 and their subsequent amendments.

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## Elements and performance criteria

### Element 1

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

#### Performance criteria

- 1.1 The description outlines pre-harvest criteria in accordance with company requirements.
- Range includes but is not limited to – rainfall, salinity, biotoxin criteria.
- 1.2 The description outlines a harvest method that maintains product quality in accordance with company requirements.
- 1.3 The description outlines handling methods that maintain product quality in accordance with company requirements.
- Range methods include but are not limited to those that minimise shell breakage and limit cross-contamination.  
Evidence is required for one method of minimising shell breakage and one method for each of two potential cross-contamination sources.
- 1.4 The description outlines a bagging method that maintains product quality in accordance with company requirements.
- 1.5 The description outlines transport methods that maintain product quality in accordance with company requirements.
- 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 is required for one method for each category.
- 1.6 The description outlines the checks carried out prior to loading product from the vessel onto the land transport in accordance with company requirements.

### Element 2

Harvest and handle shellfish products to maintain product quality.

#### Performance criteria

- 2.1 Actions that minimise physical damage to product are followed in accordance with company requirements.

2.2 Actions to prevent product contamination are followed in accordance with company requirements.

Range contamination – microbial, foreign matter, chemical.

2.3 Company harvest declaration procedures are followed.

2.4 Safe work practices are used in accordance with company requirements.

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

### **Element 3**

Bag and transport shellfish products to maintain product quality.

#### **Performance criteria**

3.1 Labelling procedures for containing and transportation of product are followed in accordance with company requirements.

3.2 Procedures to prevent contamination of product during transportation are followed in accordance with company requirements.

3.3 Procedures to prevent physical damage and spoilage of product during transportation are followed in accordance with company requirements.

Range temperature control.

3.4 Safe work practices are used in accordance with company requirements.

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

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#### **Please note**

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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**Comments on this unit standard**

Please contact the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.