

Outline the Pacific oyster (tio) farming industry in New Zealand

Level 2

Credits 10

Purpose This is an introductory unit standard for people working, or intending to work in the Pacific oyster (tio) farming industry.

People credited with this unit standard are able to: identify Pacific oysters (tio); outline the history of the oyster (tio) farming industry in New Zealand; outline where Pacific oyster (tio) farming occurs in New Zealand; outline the methods of Pacific oyster (tio) farming in New Zealand; outline the Pacific oyster (tio) industry structure in New Zealand; and outline consumer products and consumer markets for Pacific oyster (tio) grown in New Zealand.

Subfield Seafood

Domain Aquaculture

Status Registered

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Entry information Open.

Accreditation Evaluation of documentation 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>.

Special notes

- 1 Definition
Sub-tidal oyster (tio) farm refers to a farm that cultures Pacific oysters (tio) on a sub-tidal structure similar to a mussel long-line.
- 2 Volumes of annual production are available from Seafood Industry Council, Wellington or New Zealand Oyster Industry Association.

Elements and performance criteria

Element 1

Identify Pacific oysters (tio).

Performance criteria

- 1.1 Pacific oysters (tio) are identified by their scientific name and their appearance.
- 1.2 The outline identifies the features that distinguish Pacific oysters (tio) from other oyster (tio) species.

Element 2

Outline the history of the oyster (tio) farming industry in New Zealand.

Performance criteria

- 2.1 The outline includes the chronological history, location, and method of farming of the native rock oyster (tio).
- 2.2 The outline includes the history of the introduction of Pacific oyster (tio) to New Zealand

Range when, where, how, geographical distribution through time, coexistence with the native rock oyster (tio) population.
- 2.3 The outline includes the history of the establishment of Pacific oyster (tio) farming in terms of the reasons why it replaced native rock oyster (tio) farming.

Element 3

Outline where Pacific oyster (tio) farming occurs in New Zealand.

Performance criteria

- 3.1 The outline identifies and physically locates five major Pacific oyster (tio) farming areas in New Zealand on a map.
- 3.2 The outline includes explanation of why oyster (tio) farming occurs in these locations.

Range evidence is required for two reasons.

Element 4

Outline the methods of Pacific oyster (tio) farming in New Zealand.

Performance criteria

- 4.1 Oyster (tio) spat-catching methods are outlined in terms of where, when, and how spat is obtained, cultch materials used and spat-catching areas.
- 4.2 The physical structure of an inter-tidal Pacific oyster (tio) farm is outlined in terms of materials used in construction, design and lay-out of racks, and positioning.
- 4.3 Methods of farming on an inter-tidal farm are outlined in terms of stick culture, single seed (cultchless) culture, harvest method, washing, and culling and grading.
- 4.4 The physical structure of a subtidal oyster (tio) farm is outlined in terms of siting of farm, materials used, and design and lay-out of lines.
- 4.5 Subtidal culture methods are outlined in terms of containment methods, harvest methods, washing, and culling and grading.

Element 5

Outline the Pacific oyster (tio) industry structure in New Zealand.

Performance criteria

- 5.1 The size of the oyster (tio) industry is outlined in terms of volume of annual production.
- 5.2 The structure of oyster (tio) farming industry is outlined in terms of enterprise size.
- 5.3 Participants in the oyster (tio) industry, other than oyster (tio) farmers, are outlined in terms of their roles in the oyster (tio) industry value chain.

Range suppliers, processors, distributors, retailers and consumers, Ministry of Agriculture and Forestry, Ministry of Fisheries, regional councils, New Zealand Seafood Industry Council, Aquaculture New Zealand Ltd, New Zealand Food Safety Authority, New Zealand Oyster Industry Association.

Element 6

Outline consumer products and consumer markets for Pacific oyster (tio) grown in New Zealand.

Performance criteria

- 6.1 The description identifies consumer products for Pacific oyster (tio).
- Range evidence is required for three products.
- 6.2 The description identifies Pacific oyster (tio) on the consumer market.
- Range evidence to include – two countries that are major export markets, the geographical area where most oysters are sold on the local market, and three types of retail outlet for oysters on the local market.

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.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryto.ac.nz if you wish to suggest changes to the content of this unit standard.