Title	Describe and review compliance with seafood product quality specifications		
Level	4	Credits	10

Purpose	This unit standard is for people working in a seafood operation.
	People credited with this unit standard are able to describe: procedures and reasons for evaluating seafood product quality; the control measures used in the prevention of non-compliance of seafood product quality; and corrective actions for non-compliance of seafood product quality. They are also able to review records of seafood product quality evaluation.

Classification	Seafood > Seafood Processing

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 2015; and any subsequent amendments.

2 Definitions

Control measures refer to actions taken in order to prevent potential non-compliance. Corrective action refers to action taken following the identification of a non-compliance issue. It includes restoring control, dealing with any affected product, identifying the root cause of the non-compliance and putting steps in place to prevent reoccurrence.

Quality refers to the output of product, meeting company and/or customer specification requirements.

Unforeseen circumstance refers to a situation or event that results in non-compliance and for which corrective action is not specifically documented in the company systems.

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.

Outcomes and performance criteria

Outcome 1

Describe procedures and reasons for evaluating seafood product quality.

Performance criteria

1.1 Describe the procedures for evaluating quality.

Range may include – visual inspections, count checks, weight checks and

measurements, sensory evaluation, microbiological testing;

evidence of four procedures is required.

1.2 Describe the reasons for evaluating seafood product quality against product specifications.

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Range evidence of three reasons is required.

Outcome 2

Describe the control measures used in the prevention of non-compliance of seafood product quality.

Range incoming product, product being processed, finished product.

Performance criteria

2.1 Describe control measures, in terms of their role in prevention of seafood product quality non-compliance.

Outcome 3

Describe corrective actions for non-compliance of seafood product quality.

Performance criteria

3.1 Describe the corrective actions for seafood product quality non-compliance.

Range evidence of two non-compliances for each of – incoming product,

product being processed, and finished product, is required.

3.2 Describe the corrective action for seafood product quality non-compliance as a result of an unforeseen circumstance.

Outcome 4

Review records of seafood product quality evaluation.

Range evidence of four records is required.

Performance criteria

4.1 Review the records to confirm the seafood product quality evaluation was carried out correctly and corrective action taken for any non-compliances identified.

4.2 Describe the procedures for dealing with any non-compliance found as part of the review of records.

Planned review date 31 December 2028

Status information and last date for assessment for superseded versions

Status information and fact data for accomplishing supercoduca foreign				
Process	Version	Date	Last Date for Assessment	
Registration	1	30 July 1999	31 December 2011	
Review	2	29 March 2006	31 December 2011	
Review	3	9 December 2010	31 December 2020	
Review	4	24 January 2019	N/A	
Rollover	5	29 February 2024	N/A	

Consent and Moderation Requirements (CMR) reference	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 if you wish to suggest changes to the content of this unit standard.