

<b>Title</b>	<b>Describe techniques and test results used to evaluate seafood quality</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to describe: techniques to evaluate seafood product quality; acceptable limits of results from tests used to evaluate seafood product quality; and the causes and implications of test results for seafood product quality being outside commercially acceptable results.</p>
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<b>Classification</b>	Seafood > Seafood Processing
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<b>Available grade</b>	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
 

Examples of *sensory analysis* include assessment of odour, flavour, texture.

Examples of *chemical analysis* include –histamine, heavy metals, Paralytic Shellfish Poisoning (PSP), Diarrhetic Shellfish Poisoning (DSP), Neurotic Shellfish Poisoning (NSP), Amnesic Shellfish Poisoning (ASP), pH, total acidity, moisture, oil content, salt content, water activity.

Examples of *microbial tests* include – *Listeria monocytogenes*, total count, faecal coliforms, total coliforms, *Staphylococci*, *E Coli*, *Salmonella*.

Examples of *physical assessments* include – size, shape, colour, appearance.

*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.

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## Outcomes and performance criteria

### Outcome 1

Describe techniques to evaluate seafood product quality.

Range one for each of – sensory, chemical, microbial, physical.

#### Performance criteria

1.1 Describe how the technique is carried out.

1.2 Describe the circumstances under which the technique would be used.

### Outcome 2

Describe acceptable limits of results from tests used to evaluate seafood product quality.

Range one of each of – sensory, chemical, microbial, physical.

#### Performance criteria

2.1 Describe each test result in terms of acceptable limits for seafood quality.

### Outcome 3

Describe the causes and implications of test results for seafood product quality being outside commercially acceptable results.

Range one of each of – sensory, chemical, microbial, physical.

#### Performance criteria

3.1 Identify two options for end use of product and describe other possible risk management issues associated with the test results being outside commercially acceptable results.

3.2 Describe two possible causes of unacceptable test results.

3.3 Describe two factors that need to be focussed on to prevent reoccurrence of unacceptable test results.

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<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	30 July 1999	31 December 2012
Revision	2	12 June 2001	31 December 2012
Review	3	23 January 2009	31 December 2012
Review	4	18 February 2011	31 December 2020
Review	5	24 January 2019	N/A
Rollover	6	29 February 2024	N/A

**Consent and Moderation Requirements (CMR) reference**

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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.