

Manage the condition of live shellfish and describe the maintenance of their display and/or holding system

Level 4

Credits 8

Purpose This unit standard is intended for those people working, or intending to work, in a senior seafood management role with responsibility for quality and quantity of the product.

People credited with this unit standard are able to manage the condition of live shellfish in their display and/or holding system, and describe the maintenance of a live shellfish display and/or holding system.

Subfield Seafood

Domain Seafood Retailing

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>.

Special notes

- 1 Definitions
Company requirements refer to instructions to staff on policy and procedures that are communicated in an oral or written form. These requirements must include legislation and safety requirements and may include but are not limited to, industry codes of practice and standards;

Legislative requirements refer to those requirements that are relevant to company operation and include but are not limited to – Food Hygiene Regulations 1974, Food Amendment Act 1996, Health and Safety in Employment Act 1992, and their subsequent amendments.

- 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 subsequent amendments.

Elements and performance criteria

Element 1

Manage the condition of live shellfish in their display and/or holding system.

Performance Criteria

- 1.1 Potential and/or recurring problems associated with live shellfish in their display and/or holding systems are identified, and corrective action is taken.

Range indicators of problems may include but are not limited to – mortality rates, smell, gaping, foaming, mixed species; evidence is required for two indicators.
- 1.2 Where the problem remains unsolved, advice and assistance is sought from industry personnel with expertise in accordance with company requirements.

Range industry expertise may include but are not limited to – seafood specialist, quality manager, seafood manager, live product environment suppliers, manufacturer's engineers, Seafood Industry Council.
- 1.3 Quality and quantity of product stored in live shellfish environment is in accordance with company requirements and/or manufacturer's recommended load limits.

Element 2

Describe the maintenance of a live shellfish display and/or holding system.

Performance Criteria

- 2.1 Describe the set up for the display and/or holding system in accordance with company requirements.
- 2.2 Describe how the display and/or holding system is maintained in accordance with company requirements.

Range maintenance may include but is not limited to – visual checking, cleaning, and action taken in response to identified problems.

- 2.3 Describe how the display and/or holding system tests are performed and recorded in accordance with company requirements.
- Range tests may include but are not limited to – basic functions, use of test kits, temperature fluctuations, temperature gauges, water quality.
- 2.4 Describe the procedure for unsaleable stock in accordance with company requirements.
- Range removed, recorded, disposed of.

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@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.