

Manage the condition of live crustaceans and maintain their display and/or holding system

Level 4

Credits 8

Purpose People credited with this unit standard are able to: explain the water quality requirements for maintaining a live crustacean display and/or holding system; manage the condition of live crustaceans in their display and/or holding system; and maintain a live crustacean 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

Explain the water quality requirements for maintaining a live crustacean display and/or holding system.

Performance criteria

- 1.1 Explanation includes the checks and tests that are carried out in accordance with company requirements.
- Range may include but is not limited to – temperature, pH, ammonia, salinity, nitrates.
- 1.2 The explanation includes the optimal water quality for the display and/or holding system in accordance with company requirements.
- Range may include but is not limited to – temperature, pH, ammonia, salinity, nitrates.
- 1.3 The explanation includes the impact of loss of water quality on the species.
- Range may include but is not limited to – temperature, pH, ammonia, salinity, nitrates.
- 1.4 The explanation includes stock loading and the impact of the bio-filter.

Element 2

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

Performance criteria

- 2.1 Potential and/or recurring problems associated with live crustaceans in their display and/or holding system are identified, and corrective action is taken.
- 2.2 Where the problem remains unsolved, advice and assistance is sought from industry experts in accordance with company requirements.
- Range industry experts may include but are not limited to – sea specialist, merchandising manager, seafood manager, live product environment suppliers, manufacturer's engineers, Seafood Industry Council; evidence is required for one industry expert.

- 2.3 Quality and quantity of product stored in display and/or holding system is in accordance with company requirements and/or manufacturer's recommended load limits.

Element 3

Maintain a live crustacean display and/or holding system.

Performance criteria

- 3.1 Display and/or holding system is set up and operated in accordance with company requirements.
- 3.2 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, action taken in response to identified problems.
- 3.3 Display and/or holding systems tests are performed in accordance with company requirements.
- Range tests may include but are not limited to – filters, temperature fluctuations, ammonia, hydrometer, nitrates.
- 3.4 Unsaleable stock is removed, recorded, and disposed of in accordance with company requirements.
- 3.5 Stock loading is suitable to allow the bio-filter to achieve maximum capacity in accordance with company requirements.

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.