

Title	Demonstrate knowledge of, and test for, water quality in a seafood live holding facility		
Level	3	Credits	10

Purpose	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of water quality requirements for a seafood live holding facility; carry out water testing procedures; and interpret, and describe the action to take on, water test results.</p>
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Classification	Seafood > Aquaculture
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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 Act 2015;
 - Resource Management Act 1991; and any subsequent amendments.
- 2 Definitions

Seafood includes any species of – fish, echinoderm, crustacean, or shellfish.

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of water quality requirements for a seafood live holding facility.

Range dissolved oxygen, temperature, pH;
at least two of – carbon dioxide, ammonia, nitrate, nitrite, phosphate, total dissolved gases, turbidity, salinity, hydrogen sulphide, alkalinity.

Performance criteria

- 1.1 Describe factors that contribute to water quality and their requirements for optimum live holding of the species.
- 1.2 Describe the impact on the species when water quality factors are less than optimum.
- 1.3 Describe remedial actions to return water quality to optimum conditions after a loss of water quality.
- 1.4 Describe the quality limits for effluent or water discharge.

Outcome 2

Carry out water testing procedures for seafood live holding.

Range may include but is not limited to testing for – dissolved oxygen, temperature, pH, carbon dioxide, ammonia, nitrate, nitrite, phosphate, total dissolved gases, turbidity, salinity, hydrogen sulphide, alkalinity; evidence of three is required, with at least one chemical test and one meter test.

Performance criteria

- 2.1 Calibrate water testing equipment prior to use.
- 2.2 Carry out water testing procedures.
- 2.3 Document water test results.

Outcome 3

Interpret, and describe the action to take on, water test results for seafood live holding.

Range may include but is not limited to testing for – dissolved oxygen, temperature, pH, carbon dioxide, ammonia, nitrate, nitrite, phosphate, total dissolved gases, turbidity, salinity, hydrogen sulphide, alkalinity; evidence of three is required.

Performance criteria

- 3.1 Interpret test results to determine if any action is required.
- 3.2 Describe the action to take when test results are outside of the required limits for optimum seafood live holding.

Planned review date	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	28 January 2000	31 December 2019
Review	2	25 February 2003	31 December 2019
Review	3	12 December 2008	31 December 2019
Review	4	1 November 2018	N/A
Rollover	5	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference

0123

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact 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.