

Title	Describe shellfish and seaweed species, harvesting, uses and preservation using Māori customary practices		
Level	2	Credits	2

Purpose	People credited with this unit standard are able to describe: shellfish and seaweed species found in New Zealand; Māori customary harvesting of shellfish and seaweed; Māori customary uses of shellfish and seaweed; and preparation and preservation methods for shellfish and seaweed using Māori customary practices.
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Classification	Seafood Māori > Kaupapa Tangaroa
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Available grade	Achieved
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Guidance Information

None.

Outcomes and performance criteria

Outcome 1

Describe shellfish and seaweed species found in New Zealand.

Range evidence of three shellfish and three seaweed species is required.

Performance criteria

- 1.1 Describe shellfish and seaweed species in terms of their range and local variations.
- 1.2 Describe shellfish and seaweed species in terms of their location and specific habitats.

Range evidence of three locations and specific habitats is required.

Outcome 2

Describe Māori customary harvesting of shellfish and seaweed.

Performance criteria

- 2.1 Describe Māori customary harvesting of shellfish and seaweed in terms of seasons and seasonal differences.

2.2 Describe the principles of Māori customary harvesting in terms of sustainability and kaitiakitanga for harvesting.

2.3 Establish and describe the tikanga specific to hapū for identified species in terms of its implications for harvesting.

Range tikanga includes but is not limited to – purākau, whakatauki, karakia.

Outcome 3

Describe Māori customary uses of shellfish and seaweed.

Performance criteria

3.1 Describe shellfish and seaweed in terms of their historical and contemporary use as a food resource.

3.2 Describe shellfish and seaweed in terms of their customary usage as a non-food resource.

Range usage may include but is not limited to – medicine, navigational aids, lures, bait, ornamental and ceremonial usage; evidence of two different uses of shellfish and two different uses of seaweed is required.

Outcome 4

Describe preparation and preservation methods for shellfish and seaweed using Māori customary practices.

Performance criteria

4.1 Describe preparation and preservation of shellfish and seaweed in accordance with hapū customary methods.

Range preparation and preservation include but are not limited to – cooked, raw, smoked and dried; evidence for all species described in outcome 1 is required.

Planned review date	31 December 2025
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	25 August 2000	31 December 2021
Review	2	17 April 2009	31 December 2021
Review	3	26 August 2021	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 Primary ITO, standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.