Title	**Set up, repair and maintain a Baader BA 212 fish filleting machine**		
Level	**6**	**Credits**	**50**

Purpose	People credited with this unit standard are, for a Baader BA 212 fish filleting machine, able to: adjust the infeed system, aligning station, and belly flaps; adjust bone guides, fin erectors, and back guides; adjust chain and V-belt drives; adjust spike chains and sliding blocks; set knives; repair and maintain the mechanical and electrical systems; set up and run the test programme for the step motors and tooling; and complete the trip documentation. This unit standard is designed for people who are, or are intending to be, responsible for the operation of a seafood processing plant aboard a fishing vessel.

Classification	Seafood > Seafood Vessel Operations

Available grade	Achieved

Guidance Information

1 Assessment against this unit standard will take place in a real or simulated situation. In either case, there must be a Safe Ship Management Plan, which complies with Maritime Rules Part 21.

2 Legislation which applies to this unit standard includes but is not limited to – Fisheries Acts 1983 and 1996, Health and Safety at Work Act 2015, and their associated regulations.

3 Definition
Conversion factors are factors applied for the purpose of converting the weight of processed fish to green weight (the weight of the fish before processing or removal of any part), for the purposes of Quota Management. Conversion factors used will normally be those from the Fisheries (Conversion Factors) Notice 2005.

Outcomes and performance criteria

Outcome 1

Adjust the infeed system, aligning station, and belly flaps of a BA 212 fish filleting machine.

Performance criteria

1.1 Adjustments are carried out in accordance with the factory safety procedures.

1.2 Adjusted belt tensions are consistent with the normal operation of the machine, and in accordance with manufacturer's instructions.

1.3 Adjusted belly flaps are symmetric to the belly knives, in accordance with the manufacturer's instructions.

1.4 Adjusted conveyor chains are consistent with normal operation of the machine, and in accordance with manufacturer's instructions.

1.5 Adjusted guides and knives are in alignment with machine centre, and are consistent with the normal operation of the machine.

1.6 Adjusted infeed system is consistent with the required conversion factor.

Outcome 2

Adjust bone guides, fin erectors, and back guides of a BA 212 fish filleting machine.

Performance criteria

2.1 Adjustments are carried out in accordance with the factory safety procedures.

2.2 Adjustments are carried out in accordance with the manufacturer's instructions.

2.3 Adjustments are carried out to allow for wear.

2.4 Adjusted bone guides, fin erectors and back guides are at a height and level which is consistent with the required conversion factor.

Outcome 3

Adjust chain and V-belt drives of a BA 212 fish filleting machine.

Performance criteria

3.1 Adjustments are carried out accordance with the factory safety procedures.

3.2 Adjustments are carried out in accordance with the manufacturer's instructions.

3.3 Adjustments are carried out to allow for wear.

Outcome 4

Adjust spike chains and sliding blocks of a BA 212 fish filleting machine.

Performance criteria

4.1 Adjustments are carried out in accordance with the factory safety procedures.

4.2 Adjustments are carried out in accordance with the manufacturer's instructions.

4.3 Adjustments are carried out to allow for wear.

Outcome 5

Set the knives of a BA 212 fish filleting machine.

Performance criteria

5.1 Knives are set in a manner consistent with the factory safety procedures.

5.2 The set knives are consistent with the normal operation of the machine, and in accordance with manufacturer's instructions.

5.3 The set knives are consistent with the required conversion factor.

Outcome 6

Repair and maintain mechanical systems of a BA 212 fish filleting machine.

Range chain drives, support bearings, belt drives, bushes, back guides, bone guides, step motor belts, gearboxes.

Performance criteria

6.1 Repairs and maintenance are carried out in accordance with the factory safety procedures.

6.2 Repair by replacement is carried out in accordance with the manufacturer's instructions.

6.3 Mechanical system parts are reconditioned to be consistent with manufacturer's specifications.

Range chain drives, bearings, belt drives, bushes, back guides, gearbox.

Outcome 7

Repair and maintain the electrical system of a BA 212 fish filleting machine.

Range two of – A2C fish controller, angle encoder, proximity switch, magnetic switch, limit switch, step motor, step motor triggering, slot initiator.

Performance criteria

7.1 Repairs and maintenance are carried out in accordance with the factory safety procedures.

7.2 Electrical diagnostic tests are carried out in accordance with manufacturer's instructions.

7.3 Indicators for the proper operation of the electrical system components are described in accordance with manufacturer's instructions.

7.4 Repair by replacement is carried out in accordance with manufacturer's instructions.

Outcome 8

Set up and run test programme for step motors and tooling of a BA 212 fish filleting machine.

Range two of – roe extractor, head pusher, flank flaps, pin-bone cutters.

Performance criteria

8.1 The test programme for the step motors and tooling is set up and run in a manner consistent with the factory safety procedures.

8.2 The test programme for the step motors and tooling is set up and run in a manner consistent with the manufacturer's instructions.

8.3 The test programme operates in accordance with manufacturer's instructions, and indicates normal operation of the machine.

Outcome 9

Complete trip documentation for a BA 212 fish filleting machine.

Range may include but is not limited to – end of trip reports, machine log books, work lists, stores list, spare parts orders;
evidence is required for three types of documentation.

Performance criteria

9.1 Completed trip documentation is in accordance with company procedures.

9.2 Completed trip documentation is consistent with the trip, and the current status of the machine and its on board support system.

Planned review date	31 December 2028

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	28 February 2001	N/A
Revision	2	14 January 2004	N/A
Review	3	18 July 2008	N/A
Rollover and Revision	4	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 the 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.