

Title	Set up, repair and maintain a Baader BA 84 fish trimming and scaling machine		
Level	5	Credits	25

Purpose	<p>People credited with this unit standard are, for a Baader BA 84 fish trimming and scaling machine, able to: adjust and maintain the infeed belts and pulleys; maintain the scaling device; set and align belly knives; set and align flank knives and the flank knife plate; repair and maintain the electrical system; and complete documentation.</p> <p>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.</p>
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Classification	Seafood > Seafood Vessel Operations
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Available grade	Achieved
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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 and maintain the infeed belts and pulleys of a BA 84 fish trimming and scaling machine.

Performance criteria

- 1.1 Adjustments are carried out in accordance with the factory safety procedures.
- 1.2 Adjusted belt and pulley tensions are consistent with the normal operation of the machine, and in accordance with manufacturer's instructions.
- 1.3 Alignment of the adjusted belts and pulleys are consistent with the normal operation of the machine, and in accordance with manufacturer's instructions.
- 1.4 Adjusted infeed system is consistent with the required conversion factor.
- 1.5 Belt and pulley bearings are maintained consistent with the normal operation of the machine, and in accordance with manufacturer's instructions.

Outcome 2

Maintain the scaling device of a BA 84 fish trimming and scaling machine.

Performance criteria

- 2.1 The scaling device is maintained in accordance with the factory safety procedures.
- 2.2 The scaling device is maintained in accordance with the normal operation of the machine, and in accordance with manufacturer's instructions.

Outcome 3

Set and align belly knives of a BA 84 fish trimming and scaling machine.

Performance criteria

- 3.1 The belly knives are set and aligned in accordance with the factory safety procedures.
- 3.2 The belly knives are set and aligned in accordance with the normal operation of the machine, and in accordance with manufacturer's instructions.

Outcome 4

Set and align flank knives and the flank knife plate of a BA 84 fish trimming and scaling machine.

Performance criteria

- 4.1 The flank knives and the flank knife plate are set and aligned in accordance with the factory safety procedures.

- 4.2 The flank knives and the flank knife plate are set and aligned in a manner which is consistent with the normal operation of the machine, and in accordance with manufacturer’s instructions.
- 4.3 The flank knives and the flank knife plate are set and aligned in accordance with the required conversion factor.

Outcome 5

Repair and maintain the electrical system of a BA 84 fish trimming and scaling machine.

Range safety switch, electric motor.

Performance criteria

- 5.1 Repairs and maintenance are carried out in accordance with the factory safety procedures.
- 5.2 Electrical diagnostic tests are carried out in accordance with manufacturer’s instructions.
- 5.3 Indicators for the proper operation of the electrical system components are described in accordance with manufacturer’s instructions.
- 5.4 Repair by replacement is carried out in accordance with manufacturer’s instructions.

Outcome 6

Complete documentation for a BA 84 fish trimming and scaling machine.

Range may include but is not limited to – end of trip reports, machine log books, work lists, stores list, spare parts orders.

Performance criteria

- 6.1 Completed documentation is in accordance with company procedures.
- 6.2 Completed 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
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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.