

<b>Title</b>	<b>Demonstrate knowledge of, set up, and maintain a Trio fish fillet skinning machine</b>		
<b>Level</b>	<b>5</b>	<b>Credits</b>	<b>20</b>

<b>Purpose</b>	<p>People credited with this unit standard are, for a Trio fish fillet skinning machine, able to: align the band knife assembly parallel to the drum; explain how to fit bellows refrigerant seals; 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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<b>Classification</b>	Seafood > Seafood Vessel Operations
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Assessment against the operational elements of 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 Rule 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.

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### Outcomes and performance criteria

#### Outcome 1

Align the band knife assembly parallel to the drum on a Trio fish fillet skinning machine.

#### Performance criteria

- 1.1 Alignment is carried out in accordance with the factory safety procedures.

- 1.2 Alignment is carried out in accordance with the normal operation of the machine, and in accordance with manufacturer’s instructions.
- 1.3 Alignment is carried out in accordance with the required conversion factor.

**Outcome 2**

Explain how to fit bellows refrigerant seals on a Trio fish fillet skinning machine.

**Performance criteria**

- 2.1 The explanation is consistent with the factory safety procedures.
- 2.2 The explanation is consistent with the normal operation of the machine, and in accordance with manufacturer’s instructions.

**Outcome 3**

Complete maintenance documentation for a Trio fish fillet skinning machine.

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

**Performance criteria**

- 3.1 Completed maintenance documentation is in accordance with company procedures.
- 3.2 Completed maintenance documentation is consistent with the trip, and the current status of the machine and its on board support system.

<b>Planned review date</b>	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

<b>Consent and Moderation Requirements (CMR) reference</b>	0123
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

Please contact the Muka Tangata - People, Food and Fibre Workforce Development Council [qualifications@mukatangata.nz](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.