

Title	Maintain and adjust ancillary equipment of a fish processing factory on a commercial fishing vessel		
Level	3	Credits	8

Purpose	<p>This unit standard is for people working in a commercial seafood operation.</p> <p>People credited with this unit standard are able to: check and maintain a water blaster while on board a fish processing factory; clean and calibrate a fish processing factory weighing system while on board; and maintain and adjust a fish processing factory strapping machine while on board.</p>
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Classification	Seafood > Seafood Vessel Operations
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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;
 - Fisheries Act 1996;
 - Health and Safety at Work Act 2015;
 - Maritime Transport Act 1994;
 - and any subsequent amendments.

- 2 Definitions

Commercial fishing vessel refers to a vessel that is operating a Maritime Operator Safety System (MOSS) that is recognised by Maritime New Zealand and meets the requirements of the Maritime Transport Operator Certificate and/or Plan.

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must be consistent with current legislative requirements and manufacturer's recommendations or instructions where relevant.

Outcomes and performance criteria

Outcome 1

Check and maintain a water blaster while on board a fish processing factory.

Range hoses, nozzles, guns, lances, couplings and pumps.

Performance criteria

- 1.1 Check the water blaster system for required repairs and maintenance.
- 1.2 Maintain the water blaster system so that it operates effectively.

Outcome 2

Clean and calibrate a fish processing factory weighing system while on board.

Performance criteria

- 2.1 Clean the weighing system.
- 2.2 Carry out calibration of the weighing system.

Outcome 3

Maintain and adjust a fish processing factory strapping machine while on board.

Performance criteria

- 3.1 Replace the strapping roll and rethread the strapping, ready for operation.
- 3.2 Identify and rectify faults in a fish processing factory strapping machine.
Range heater failure, strap misalignment.
- 3.3 Clean a strapping machine after use.

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	31 December 2019
Revision	2	14 January 2004	31 December 2019
Review	3	18 July 2008	31 December 2019
Review	4	24 January 2019	N/A
Rollover	5	29 February 2024	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 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.