

Title	Describe concepts and principles of quality management used in the production of a seafood product		
Level	4	Credits	10

Purpose	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to describe: the fundamental concepts and principles of quality management used in the production of a seafood product; the features of a quality management system and its relationship to seafood production; and the responsibility for the quality management and its relationship to seafood production.</p>
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Classification	Seafood > Seafood Processing
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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;
 - Animal Products Act 1999;
 - Food Act 2014;
 - Health and Safety at Work 2015;
 - and any subsequent amendments.

- 2 Definitions

Quality is the totality of the characteristics of products and services that bear on their ability to satisfy stated and implied needs of customers and other stakeholders.

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

Describe the fundamental concepts and principles of quality management used in the production of a seafood product.

Performance criteria

- 1.1 Describe the fundamental concepts of quality management.
- Range quality control, quality assurance.
- 1.2 Describe the principles of quality management and give examples of application in the production of a seafood product.
- Range principles include but are not limited to – customer focus, process approach, continuous improvement; evidence of one example relating to two principles is required.

Outcome 2

Describe the features of a quality management system and its relationship to seafood production.

Performance criteria

- 2.1 Describe the features of a quality management system used for production of a seafood product.
- 2.2 Describe the relationship between a quality management system and a documented seafood compliance system.
- Range documented compliance system may include – risk management programmes, food control plan; evidence of one quality system and one documented compliance system is required.

Outcome 3

Describe the responsibility for the quality management and its relationship to seafood production.

Performance criteria

- 3.1 Describe the responsibilities of the company management for quality management in terms of the production of a seafood product.
- Range responsibilities include – leadership, resources allocation, development of vision and values, establishment of quality structures, delegation, quality assurance, quality control.
- 3.2 Describe the responsibilities of the process operator for own work for the production of a seafood product.
- Range responsibilities include – food safety, company product specifications.

- 3.3 Describe the decision-making process associated with the costs of quality, and company profitability.

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 January 2001	31 December 2020
Review	2	23 January 2009	31 December 2020
Review	3	24 January 2019	N/A
Rollover	4	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.