

Title	Demonstrate knowledge of the smoking process, and smoke seafood product		
Level	3	Credits	15

Purpose	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to, demonstrate knowledge of the smoking process for a seafood product, and smoke seafood product.</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 Act 2015;
 - and any subsequent amendments.
- 2 Definitions

Seafood product includes any species of – fish, echinoderm, crustacean, or shellfish

Smoking process refers to the hot and/or cold smoking process.

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the smoking process for a seafood product.

Range one of - hot or cold smoking.

Performance criteria

1.1 Describe the key steps of processing a smoked product.

Range curing, drying, smoking, heat treatment, cooling, packing, storage.

1.2 Describe the curing parameters and procedures used.

1.3 Describe the principles of drying and how drying is controlled.

Range principles of drying include but are not limited to – drying times, drying parameters, procedures used.

1.4 Describe the principles of smoking and how smoking is controlled.

Range principles of smoking include but are not limited to – drying times, smoking parameters, procedures used, smoke generation.

1.5 Describe the requirements for food safety and food quality during smoking.

Outcome 2

Smoke seafood product.

Range one batch of hot or cold smoked seafood product.

Performance criteria

2.1 Cure seafood product in preparation for smoking.

2.2 Rack and load seafood product into the kilns.

2.3 Dry and smoke seafood product and confirm it meets required product specifications.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	26 April 2001	31 December 2012
Review	2	17 October 2008	31 December 2012
Review	3	18 February 2011	31 December 2019
Review	4	1 November 2018	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 Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.