

<b>Title</b>	<b>Describe yield and productivity in the seafood industry</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to describe yield and productivity in the seafood industry.</p>
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<b>Classification</b>	Seafood > Seafood Processing
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<b>Available grade</b>	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;
  - Fisheries Act 1996;
  - Health and Safety at Work 2015;
  - and any subsequent amendments.
  
- 2 Definitions
 

*Process* refers to any process used in the production of seafood products for example, filleting, head and gut, thawing, heat treatment, but may also include the entire production process.

*Productivity* refers to the amount of product a person, group or team of people produces per unit of time. Productivity may also be known as or called throughput.

*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.

*Yield* refers to the amount of product at the end of a process compared with the amount of raw material at the start of the process. It is expressed as a percentage.

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## Outcomes and performance criteria

### Outcome 1

Describe yield in the seafood industry.

**Performance criteria**

- 1.1 Describe factors that affect yield.
- Range evidence of four factors is required.
- 1.2 Describe a method of calculating yield.
- 1.3 Describe the target yield for a seafood process and product.
- 1.4 Describe the importance of managing production yields and the utilisation of product, in terms of the effect on company performance.
- Range includes but is not limited to – reducing wastage, resource limitations, return on investment.
- 1.5 Describe yield reporting requirements.

**Outcome 2**

Describe productivity in the seafood industry.

**Performance criteria**

- 2.1 Describe the importance of productivity and how it can influence company performance.
- 2.2 Describe factors that affect productivity.
- Range evidence of six factors is required.
- 2.3 Describe a method of calculating productivity.
- 2.4 Describe the target productivity for a seafood process and product.
- 2.5 Describe productivity reporting requirements.

<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 August 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

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](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.