Title	Demonstrate knowledge of, and use, a chemical in a seafood operation		
Level	3	Credits	5

Purpose	This unit standard is for people working in a seafood operation.
	People credited with this unit standard are able to: demonstrate knowledge of the safety requirements for the handling and storage of a chemical used in a seafood operation; use and store a chemical safely; and the procedures to be followed in case of an incident involving a chemical, in a seafood operation.

Classification	Seafood > Seafood Generic

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;
 - Health and Safety at Work (Hazardous Substances) Regulations 2017; and any subsequent amendments.

2 Definitions

Chemical refers to substances that are used in the seafood industry for purposes such as cleaning, sanitation, refrigeration, maintenance, production aids, and vermin control.

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.

3 Assessment evidence is required for the same chemical for each outcome.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the safety requirements for handling and storage of a chemical used in a seafood operation.

Performance criteria

1.1 Describe the conditions of use of a chemical.

Range may include but not limited to – approved for use, approved

chemical handler.

1.2 Describe the protective clothing and equipment required for the safe use of a

chemical.

Range may include but is not limited to – goggles, breathing apparatus,

gumboots, gloves, aprons, overalls.

1.3 Describe the handling procedures for preparation and use of a chemical.

Range may include but not limited to – mixing, equipment, ventilation,

area of use.

1.4 Describe the procedures for safe storage of a chemical.

Range may include but is not limited to – security, labelling, compatibility

with other chemicals, cleanliness of storage area.

Outcome 2

Use and store a chemical safely in a seafood operation.

Performance criteria

- 2.1 Use protective clothing and equipment while handling the chemical.
- 2.2 Use the chemical in a safe manner to perform the task required.

Range may include but is not limited to – concentration, contact time,

rinsing, disposal, action for spillage, first aid.

2.3 Store the chemical after use.

Outcome 3

Demonstrate knowledge of the procedures to follow in an incident involving a chemical.

Performance criteria

- 3.1 Identify the location of the basic first aid information for the chemical.
- 3.2 Describe the action to be taken in the event of an incident involving the chemical.

Range chemical spill, injury.

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3.3 Describe the recording and reporting required in the event of an incident involving the chemical.

Range chemical spill, injury.

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Planned review date	31 December 2028

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	24 September 2003	31 December 2019
Review	2	23 January 2009	31 December 2020
Review	3	1 November 2018	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.