

Title	Demonstrate knowledge of shucking requirements, and shuck a species of shellfish in a commercial seafood operation		
Level	3	Credits	5

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 requirements for shucking a species of shellfish; and shuck a species of shellfish; at a commercial rate.</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

Commercial rate - the shucking rate expected of an experienced shellfish shucker or the rate required by the company.

Shucking is the process of opening a species of shellfish using an implement, such as a knife. It excludes hand flipping.

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 requirements for shucking a species of shellfish at a commercial rate.

Performance criteria

- 1.1 Describe the product specifications for a species of shellfish being shucked.

1.2 Describe how the shucking implement is maintained.

Range may include but is not limited to – hygiene, cleaning and sanitation, condition of implement, storage; evidence of at least three is required.

1.3 Describe the shucking techniques and practices used to minimise the risk of injury.

1.4 Describe company requirements for shucking the species of shellfish.

Range may include but is not limited to – personal hygiene, hygienic work practices, disposing of waste, equipment monitoring and maintenance, cleaning and sanitation; evidence of at least three is required.

Outcome 2

Shuck a species of shellfish at a commercial rate.

Performance criteria

2.1 Shuck the species of shellfish to consistently meet product specifications, commercial rate and company requirements.

Range company requirements may include but is not limited to – personal hygiene, hygienic work practices, health and safety, disposing of waste, equipment monitoring and maintenance, cleaning and sanitation, recording; evidence of at least three is required

2.2 Maintain the implement used to shuck the shellfish.

Range may include but is not limited to – hygiene, cleaning and sanitation, condition of implement, storage. evidence of at least three is required.

2.3 Use shucking techniques and practices that minimise the risk of injury.

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	24 September 2003	31 December 2019
Review	2	23 January 2009	31 December 2019
Review	3	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.