

<b>Title</b>	<b>Demonstrate knowledge of filleting, and fillet a species of fish in a commercial seafood operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</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 demonstrate knowledge of: the requirements for filleting a species of fish; and fillet a species of fish, at a commercial rate.</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;
  - Health and Safety at Work Act 2015;
  - and any subsequent amendments.
  
- 2 Definitions
 

*Commercial rate* - the filleting rate expected of an experienced filleter or the rate required by the company.

*Productivity* - 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 reflect current legislative requirements.

*Yield* - the quantity of finished product produced from a known starting quantity of raw material or partly processed product, usually expressed as a percentage. Yield may also be known as or called recovery. This may be expressed as a percentage.
  
- 3 Assessment
 

Evidence for the same species for each outcome is required.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of the requirements for filleting a species of fish at a commercial rate.

**Performance criteria**

- 1.1 Describe the product specifications for a species of fish being filleted.
- 1.2 Describe the practices used to maximise yield and productivity while filleting a species of fish.
- 1.3 Describe safe knife handling techniques used while filleting a species of fish.
- 1.4 Describe other company requirements for filleting a species of fish.

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

**Outcome 2**

Fillet a species of fish at a commercial rate.

**Performance criteria**

- 2.1 Fillet the species of fish 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 Fillet the species of fish to consistently meet expected yield.

<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	24 September 2003	31 December 2019
Review	2	23 January 2009	31 December 2019
Review	3	1 November 2018	N/A
Rollover	4	29 February 2024	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0123
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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### **Comments on this unit standard**

Please contact 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.