

Title	Demonstrate knowledge of filleting, and fillet a species of fish in a commercial seafood operation		
Level	3	Credits	10

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 filleting a species of fish; and fillet a species of fish, 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 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.

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.

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.