

Title	Demonstrate knowledge of processing fishmeal, and operate a fishmeal plant		
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: fishmeal product processing; carry out the assessment of raw materials and set up the plant for production; carry out the processing of fishmeal product, and take action on any out-of-specification product; shut down and clean the fishmeal plant; and repair and maintain the fishmeal plant for operational purposes.</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;
- Resource Management Act 1991; and any subsequent amendments.

2 Definitions

Fishmeal - products made in the fishmeal plant which may include but are not limited to – fishmeal, fish oil and fish concentrate.

Out-of-specification product - product produced that does not meet specified company or customer requirements, also referred to as Non-conforming or Non-complying product (NCP).

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

Outcomes 1

Demonstrate knowledge of fishmeal product processing.

Range at least one type of fishmeal product.

Performance criteria

1.1 Describe the main processing steps for production of the fishmeal product.

Range may include but is not limited to – cooking, separation, drying, milling, packing, labelling, storage, records.

1.2 Describe the critical processing control parameters for the main processing steps to produce the required products.

Range may include but is not limited to – time, temperature, pressure, speed of in-feed, processing aids, particle size, moisture content, safe work practices, records.

1.3 Describe the procedures for handling out-of-specification product.

Outcome 2

Carry out the assessment of raw materials and set up the plant for production.

Range at least one type of fishmeal product.

Performance criteria

2.1 Complete assessment of raw materials

Range may include but is not limited to – species type and form, volume, condition and freshness.

2.2 Identify the product to be processed according to raw material assessment.

2.3 Set up the plant for production.

Outcome 3

Carry out the processing of fishmeal product and take action on any out-of-specification product.

Performance criteria

3.1 Process the fishmeal to meet product specifications and company requirements.

Range company requirements may include but is not limited to – productivity, yield, odour, waste disposal, Resource Management Act 1991 conditions; evidence of at least three is required.

3.2 Identify and take action for any out-of-specification product.

3.3 Use safe work practices while processing fishmeal product.

Range may include but is not limited to – use of water around electrical equipment, good housekeeping practices, correct use of protective clothing and equipment, safe lifting.

3.4 Complete required records.

Outcome 4

Shut down and clean the fishmeal plant.

Performance criteria

4.1 Shut down the fishmeal plant.

4.2 Clean the fishmeal plant.

4.3 Use safe work practices while shutting down and cleaning the fishmeal plant.

Range may include but is not limited to – use of water around electrical equipment, good housekeeping practices, correct use of protective clothing and equipment, safe lifting, use of tools, use of chemicals.

Outcome 5

Repair and maintain the fishmeal plant for operational purposes.

Performance criteria

5.1 Identify, take action, and report likely plant and machinery faults.

5.2 Repair and maintain the fishmeal plant to maintain normal operations.

5.3 Report repair and maintenance needs outside the expertise of the operator.

5.4 Use safe work practices while undertaking repairs and maintenance.

Range may include but is not limited to – use of tools, electrical isolation procedures, lock-out and signage procedures, testing of alarms, safe lifting.

Planned review date	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	17 October 2008	31 December 2019
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 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.