

Title	Describe finished product quality for fishmeal, interpret reports and describe preventative actions		
Level	4	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 describe factors that impact on finished product quality requirements for fishmeal. They are also able to and interpret fishmeal quality analysis reports and describe preventative actions.</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 2015; and any subsequent amendments.

- 2 Definition

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must be consistent with current legislative requirements and manufacturer’s recommendations or instructions where relevant.

Outcomes and performance criteria

Outcome 1

Describe factors that impact on finished product quality requirements for fishmeal.

Performance criteria

- 1.1 Describe the impact that raw materials have on finished product quality.

Range	may include but is not limited to – species type and form, condition and freshness, contamination, presence of foreign matter; evidence of three is required.
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- 1.2 Describe the impact that processing has on finished product quality.
 - Range may include but is not limited to – process setup, operating parameters and controls, cleaning and maintenance; evidence of three is required.
- 1.3 Describe fishmeal process parameters that maximise finished product quality.
 - Range parameters may include but are not limited to – process setup, operating parameters and controls; evidence of two is required.

Outcome 2

Interpret fishmeal quality analysis reports and describe preventative actions.

Performance criteria

- 2.1 Interpret quality analysis reports for fishmeal products.
 - Range quality analysis reports may include – moisture, crude protein and Total Volatile Base Nitrogen, crude fat, ash, Salmonella, Shigella, salt, acid value, peroxide value, mercury, pepsin digestibility, histamine, free fatty acids; evidence of ten is required.
- 2.2 Describe the relationship between quality analysis reports and processing parameters and describe preventative actions.

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 2020
Review	2	17 October 2008	31 December 2020
Review	3	24 January 2019	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.