

Harvest farmed fish

Level 3

Credits 5

Purpose People credited with this unit standard are able to: prepare for the harvest of farmed fish; describe and carry out the harvest of farmed fish; and describe and carry out the post-harvest cleaning and disinfection.

Subfield Seafood

Domain Aquaculture

Status Registered

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Entry information Open.

Accreditation Evaluation of documentation and visit by NZQA and industry.

Standard setting body (SSB) Primary Industry Training Organisation

Accreditation and Moderation Action Plan (AMAP) reference 0123

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Special notes

Definitions

Company requirements refer to instructions to staff on policy and procedures that are communicated in an oral or written form. These requirements must include legislation and safety requirements and may include but are not limited to – manufacturers' instructions, industry codes of practice and standards.

Mortalities are referred to as Morts in this unit standard as it is the commonly used industry term.

Morts are fish that have died prior to harvesting while in the holding facility.

Elements and performance criteria

Element 1

Prepare for the harvest of farmed fish.

Performance criteria

- 1.1 The harvest details, destination and documentation requirements are confirmed prior to harvesting the farmed fish in accordance with company requirements.
- 1.2 The equipment and environment required for harvesting the farmed fish are prepared in accordance with company requirements.

Range may include but is not limited to – bins, bin liners, ice, oxygen tanks.
- 1.3 The farmed fish are prepared for harvesting in accordance with company requirements.

Element 2

Describe and carry out the harvest of farmed fish.

Performance criteria

- 2.1 The water and fish behaviour monitoring required during the harvesting of the farmed fish is described in accordance with company requirements.
- 2.2 The effects of incorrect harvesting and handling techniques on fish quality are described in accordance with company requirements.
- 2.3 The methods used to prevent Morts from being harvested are described in accordance with company requirements.
- 2.4 The farmed fish are confined to minimise stress and maximise fish quality in accordance with company requirements.
- 2.5 The farmed fish are harvested in accordance with company requirements.
- 2.6 The farmed fish are prepared for dispatch in accordance with company requirements.
- 2.7 The harvest documentation is completed in accordance with company requirements.

Element 3

Describe and carry out post-harvest cleaning and disinfection.

Performance criteria

- 3.1 The importance of effective cleaning and disinfection of equipment after harvesting farmed fish is described in accordance with company requirements.
- 3.2 The cleaning and disinfection of equipment after harvesting farmed fish is carried out in accordance with company requirements.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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.