Title	Manage dry docking a deep-sea commercial seafood vessel		
Level	6	Credits	40

Purpose	People credited with this unit standard are able to: explain the factors that influence the timing of dry docking for a deep-sea commercial seafood vessel; prepare a work list and a docking schedule for the dry docking of a deep-sea commercial seafood vessel; prepare deep-sea commercial seafood vessel for entry into and leaving of a dry dock; and prepare and administer a bazard management programme for dry docking
	hazard management programme for dry docking.

Classification	Seafood > Seafood Vessel Operations	
Available grade	Achieved	

Prerequisites	Open.
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#### **Guidance Information**

- 1 Legislation relevant to this unit standard includes but is not limited to Ozone Layer Protection Act 1996; Health and Safety at Work Act 2015; Resource Management Act 1991 and local bylaws; Maritime Transport Act 1994, Maritime Rules and Marine Protection Rules ad advisory circulars issued under the Rules.
- 2 For the purposes of this unit standard *dry dock* includes any method for removing the vessel from the water.
- 3 Definitions

*Classification Society* means a society recognised by the International Maritime Organisation for the purpose of setting standards for the construction, maintenance, inspection, and quality management of vessels, and classifies vessels according to the standard maintained.

*Company requirements* refer to instructions to staff on policy and procedures that are communicated in a verbal or written form. These requirements must include legislation requirements and company safety procedures, and may include but are not limited to, industry codes of practice and standards.

# Outcomes and performance criteria

## Outcome 1

Explain the factors that influence the timing of dry docking for a deep-sea commercial seafood vessel.

Range maintenance, inspection, corrosion protection.

#### Performance criteria

- 1.1 The factors are explained in term of the requirements of the Classification Society.
- 1.2 The factors are explained in terms of legislation requirements.
- 1.3 The factors are explained in terms of the company requirements.

## Outcome 2

Prepare a work list for the dry docking of a deep-sea commercial seafood vessel.

Range rudder, propeller shaft, bow thrusters, hull, ship side valves, anchors and cables, tanks, underwater transducers.

#### Performance criteria

- 2.1 The work list outlines inspection procedures and measurements taken, in accordance with the Classification Society and company requirements.
- 2.2 The work list outlines anomalies being looked for during inspection, consistent with the inspection procedures.
- 2.3 The work list outlines the process for determining remedial actions in response to found anomalies, in accordance with company requirements.
- 2.4 The work list outlines routine tasks carried out during dry docking, consistent with company requirements and planned maintenance system.

#### Outcome 3

Prepare a docking schedule for a deep-sea commercial seafood vessel.

# Performance criteria

- 3.1 Docking schedule is consistent with the work list and the Classification Society requirements.
- 3.2 Docking schedule is consistent with historical data and current estimates of time required for each task.

- 3.3 Docking schedule is consistent with data on contractor availability.
- 3.4 Docking schedule is consistent with time and financial restraints.
- 3.5 Docking schedule identifies contingencies and their remedies, in accordance with company requirements.

#### Outcome 4

Prepare a deep-sea commercial seafood vessel for entry into a dry dock.

## Performance criteria

- 4.1 Vessel trim is consistent with the docking plan and/or as required by the Dock Master.
- 4.2 Vessel hull and attachments are prepared in accordance with company requirements.

## Outcome 5

Prepare and administer a hazard management programme for dry docking.

## Performance criteria

- 5.1 The hazard management programme for dry docking is prepared in terms of weight management controls, fire prevention and fire fighting systems, and management of work carried out on the vessel.
- 5.2 Specific requirements for weight management controls are checked for consistency with the hazard management programme.
  - Range tank capacities, movable heavy items (such as nets up high, temporary movable ballast, trawl doors), permanent structural alterations, oil book, log book, stability book, computer program, recording changes.
- 5.3 Specific requirements for fire prevention and fire fighting systems are checked for consistency with the hazard management programme.
  - Range shore fire hydrant, fire hoses, portable extinguishers, unprotected areas (where the fire main has been removed or a refrigeration hold), shore power supply.
- 5.4 Specific requirements for management of work carried out in dry dock are checked for consistency with the hazard management programme.
  - Range personnel locator board (tag board), permits to work (hot work, confined spaces, height), vessel security officer.

# Outcome 6

Prepare deep-sea commercial seafood vessel to leave dry dock.

## Performance criteria

- 6.1 Preparations ensure that Classification Society requirements have been fulfilled.
- 6.2 Preparations ensure that vessel trim and stability conditions are consistent with those when entering dry dock.
- 6.3 Final checks are completed in accordance with company requirements.
- 6.4 Observers are positioned and instructed to ensure watertight integrity while flooding the dock.

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	21 February 2005	N/A
Review	2	19 September 2008	N/A
Rollover and Revision	3	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference	0123
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 <u>qualifications@mukatangata.nz</u> if you wish to suggest changes to the content of this unit standard.