

Title	Grade and count farmed fin fish		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: prepare, describe, and carry out the grading and counting of farmed fin fish; and describe and carry out cleaning and disinfection of equipment, and the monitoring of farmed fin fish, after grading and counting.
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Classification	Seafood > Aquaculture
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - and any subsequent amendments.
- 2 Definition

Company requirements refer to instructions to staff on policy and procedures that are communicated in an oral or written form. These requirements may include but are not limited to manufacturer's' instructions, company safety requirements, throughput, and industry codes of practices and standards. Company requirements must include legislative requirements.
- 3 All evidence presented in this unit standard must be in accordance with company requirements.

Outcomes and performance criteria

Outcome 1

Prepare to grade and count farmed fin fish.

Performance criteria

- 1.1 Confirm the details and documentation requirements prior to grading and counting the farmed fin fish.
- 1.2 Prepare the equipment and environment required for grading and counting the farmed fin fish.

1.3 Prepare the farmed fin fish for grading and counting.

Outcome 2

Describe and carry out the grading and counting of farmed fin fish.

Performance criteria

- 2.1 Describe the water monitoring required during the grading and counting of the farmed fin fish.
- 2.2 Confine the farmed fin fish in a manner that minimises stress and possible damage to the fin fish.
- 2.3 Grade and count the farmed fin fish.
- 2.4 Complete the grading and counting documentation.

Outcome 3

Describe and carry out cleaning and disinfection of equipment, and the monitoring of farmed fin fish, after grading and counting.

Performance criteria

- 3.1 Describe the importance of effective cleaning and disinfection of equipment after grading and counting farmed fin fish.
- 3.2 Carry out the cleaning and disinfection of equipment after grading and counting farmed fin fish.
- 3.3 Monitor the farmed fin fish after grading and counting.
- Range feeding response, mortalities, damage.

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	27 July 2005	31 December 2024
Review	2	12 December 2008	31 December 2024
Review	3	28 October 2021	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.