

Grade and count farmed 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 fish; and describe and carry out cleaning and disinfection of equipment, and monitoring of farmed fish, after grading and counting.

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

Definition

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 industry codes of practices and standards.

Elements and performance criteria

Element 1

Prepare to grade and count farmed fish.

Performance criteria

- 1.1 The details and documentation requirements are confirmed prior to grading and counting the farmed fish in accordance with company requirements.
- 1.2 The equipment and environment required for grading and counting the farmed fish are prepared in accordance with company requirements.
- 1.3 The farmed fish are prepared for grading and counting in accordance with company requirements.

Element 2

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

Performance criteria

- 2.1 The water monitoring required during the grading and counting of the farmed fish is described in accordance with company requirements.
- 2.2 The farmed fish are confined in a manner that minimises stress and possible damage to the fish in accordance with company requirements.
- 2.3 The farmed fish are graded and counted in accordance with company requirements.
- 2.4 The grading and counting documentation is completed in accordance with company requirements.

Element 3

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

Performance criteria

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

3.3 The farmed fish are monitored in accordance with company requirements.

Range feeding response, mortalities, damage.

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 at standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.