

Title	Describe and participate in wild pāua harvesting		
Level	3	Credits	10

Purpose	<p>This unit standard is for people working in a commercial seafood operation.</p> <p>People credited with this unit standard are able to describe: the biology, and locate the anatomical features of wild pāua; and the methods and tools used for hand gathering wild pāua. They are also able to: inspect, repair and maintain harvesting and measuring tools; and describe and carry out, harvest of wild pāua, and post harvest handling, packing and transport of wild pāua.</p>
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Classification	Seafood > Seafood Vessel Operations
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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;
 - Fisheries Act 1996;
 - Health and Safety at Work Act 2015
 - Maritime Transport Act 1994;
 and any subsequent amendments.

- 2 Definitions

Packing refers to the process of packing wild pāua into containers for transport from the harvesting vessel

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 the biology and locate the anatomical features of wild pāua.

Performance criteria

- 1.1 Describe the distinguishing features of wild pāua species.
- Range species – *Haliotis iris*, *Haliotis australis*;
distinguishing features – foot colour.
- 1.2 Locate the anatomical features of the wild black foot pāua and describe methods of handling to avoid damage.
- Range gonad, foot, respiratory pores, gills, head, eyes.
- 1.3 Determine the sex of the wild black foot pāua.

Outcome 2

Describe the method and tools used for hand gathering wild pāua.

Performance criteria

- 2.1 Describe the method for hand gathering wild pāua.
- 2.2 Describe the tools used for hand gathering wild pāua.

Outcome 3

Inspect, repair and maintain harvesting and measuring tools.

Performance criteria

- 3.1 Carry out the inspection, repair and maintenance of the harvesting tools.
- 3.2 Carry out the inspection, repair and maintenance of the measuring tools to ensure it complies with fisheries legislation.

Outcome 4

Describe and carry out harvest of wild pāua.

Performance criteria

- 4.1 Describe handling requirements to minimise physical damage during harvest of wild pāua.
- Range harvesting tool, measuring, kit handling, returning to the reef.
- 4.2 Describe the legal size limits for both wild black foot pāua and wild yellow foot pāua.

4.3 Describe the legal requirements for measuring wild black foot pāua and yellow foot pāua

Range includes but is not limited to – pāua with broken shell, pāua with growth on shell.

4.4 Carry out the harvest of wild pāua using safe work practices.

Outcome 5

Describe and carry out the post harvest handling, packing and transport of wild pāua.

Performance criteria

5.1 Describe handling techniques and methods of packing wild pāua to maintain product quality.

Range includes but is not limited to – prevention of physical damage, drainage, protection from contamination, spoilage and environmental damage, temperature control.

5.2 Describe the methods of transport of wild pāua to maintain product quality.

5.3 Describe safe work practices when handling wild pāua post harvest.

Range lifting, use of equipment.

5.4 Carry out post harvest handling, packing and transport of wild pāua out to maintain product quality.

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	25 July 2006	31 December 2019
Rollover	2	15 September 2011	31 December 2019
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.