| Title | Use safe knife handling procedures and maintain and pack knives for transport on a commercial fishing vessel | | |
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| Level | 2 | Credits | 2 |

| Purpose | This unit standard is for people working in a commercial seafood operation. |
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| | People credited with this unit standard are able to: use safe knife handling procedures on a commercial fishing vessel, maintain knives, and pack knives for transport to and from a commercial fishing vessel. |

| 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;
 - Health and Safety at Work Act 2015; and any subsequent amendments.

2 Definitions

Commercial fishing vessel refers to a vessel that is operating a Maritime Operator Safety System (MOSS) that is recognised by Maritime New Zealand and meets the requirements of the Maritime Transport Operator Certificate and/or Plan. 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

Use safe knife handling procedures on a commercial fishing vessel.

Performance criteria

- 1.1 Use safe knife handling procedures when carrying a knife.
- 1.2 Use safe procedures when leaving the knife on the bench.

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1.3 Carry out cutting work safely using the correct knife and without the use of excessive force or damage to the blade.

Outcome 2

Maintain knives on a commercial fishing vessel.

Performance criteria

- 2.1 Identify when a knife is required to be sharpened, and carry out steeling of the knife.
- 2.2 Maintain the knife in a safe and hygienic condition.
- 2.3 Replace the knife when it is worn or no longer safe for the job being done.
- 2.4 Store the knife in a manner to minimise damage to the blade.

Outcome 3

Pack knives for transport to and from a commercial fishing vessel.

Performance criteria

3.1 Pack knives in a suitable manner for transport.

Range may include air transport.

3.2 Pack knives safely and to minimise 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 | 20 November 2006 | 31 December 2019 |
| Review | 2 | 16 October 2009 | 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.

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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.