

<b>Title</b>	<b>Demonstrate knowledge of and carry out the preparation and load out of live fish</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: describe the preparation of, and prepare the live fish for transfer; describe the load-out process and load out live fish; describe and carry out the post load-out operations for live fish.
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<b>Classification</b>	Seafood > Aquaculture
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<b>Available grade</b>	Achieved
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### Explanatory notes

- 1 Definition  
*Company requirements* refer to instructions to staff on policy and procedures which are communicated in an oral or in a written form. These requirements must include legislative requirements and company safety procedures and may include but are not limited to – manufacturer’s procedures, industry codes of practice and standards.
- 2 All work practices must meet documented company safety requirements. The documented company safety requirements must meet the obligations of the Health and Safety in Employment Act 1992, and subsequent amendments.
- 3 This unit standard applies to fish, crustaceans, kina, and paua but does not apply to bivalve shellfish.

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### Outcomes and evidence requirements

#### Outcome 1

Describe the preparation of, and prepare the live fish for transfer.

#### Evidence requirements

- 1.1 The description includes the preparation of the live fish prior to transfer and the reasons for this, in accordance with company requirements.

Range may include but is not limited to – diet change, seawater challenge, starvation, stock assessment, health assessment, holding facility preparation, equipment set-up and checks, materials, water temperature, timing of event.

- 1.2 The live fish are prepared for transfer in accordance with company requirements.

Range may include but is not limited to – diet change, seawater challenge, starvation, stock assessment, health assessment, holding facility preparation, equipment set-up and checks, water temperature.

## Outcome 2

Describe the load-out process and load out live fish.

### Evidence requirements

- 2.1 The description includes the preparation for load-out of live fish in accordance with company requirements.

Range may include but is not limited to – staff tasking, preparation of transport tanks, crowding of stock, anaesthesia, stocking density, biosecurity, equipment, water quality.

- 2.2 The description includes the process of load-out of live fish in accordance with company requirements.

Range may include but is not limited to – operation of loading equipment, operation of counting equipment, completion of documentation, timing, water quality, coordination and communication.

- 2.3 The description includes the monitoring carried out during load out of live fish in accordance with company requirements, and the action to be taken.

Range may include but is not limited to – reject fish, holding facilities, receiving tanks, fish behaviour, mortalities, water quality, water temperature, equipment.

- 2.4 The preparation, load out and monitoring of live fish is carried out in accordance with company requirements.

## Outcome 3

Describe and carry out the post load-out operations for live fish transport.

### Evidence requirements

- 3.1 The description includes the post load-out operations and the reasons for each operation, in accordance with company requirements.

Range may include but is not limited to – return and monitoring of unused fish, equipment, cleaning and disinfection, completion of documentation, biosecurity.

3.2 The post load-out operations are carried out in accordance with company requirements.

Range may include but is not limited to – return and monitoring of unused fish, equipment, cleaning and disinfection, completion of documentation, biosecurity.

<b>Planned review date</b>	31 December 2013
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#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	25 February 2008	N/A
Rollover	2	18 February 2011	N/A

<b>Accreditation and Moderation Action Plan (AMAP) reference</b>	0123
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This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

#### Please note

Providers must be granted consent to assess against standards (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 granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Consent 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 Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.