Title	Describe the receipt of live fish and receive live fish		
Level	3	Credits	3

Purpose	People credited with this unit standard are able to: describe the preparation of, and prepare the facility to receive live fish; describe and carry out the receipt and monitoring of live fish; and describe and carry out the post receipt operations for live fish after transport.

Classification	Seafood > Aquaculture
Available grade	Achieved

Guidance Information

1 Definitions

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. *Facility* refers to land or sea based farms or hatcheries.

- 2 All work practices must meet documented company safety requirements. The documented company safety requirements must meet the obligations of the Health and Safety at Work Act 2015, and subsequent amendments.
- 3 This unit standard applies to fish, crustaceans, kina, and paua but does not apply to bivalve shellfish.

Outcomes and performance criteria

Outcome 1

Describe the preparation of, and prepare the facility to receive live fish.

Performance criteria

- 1.1 The description includes the preparation of the facility and the reasons for this, in accordance with company requirements.
 - Range may include but is not limited to equipment, nets, screens, cleaning and disinfection, water quality, water temperature, water flow, timing of tides, tanks, biosecurity, communication.

- 1.2 The facility is prepared for receipt of live fish in accordance with company requirements.
 - Range may include but is not limited to equipment, nets, screens, cleaning and disinfection, water quality, water temperature, water flow, timing of tides, tanks, biosecurity, communication.

Outcome 2

Describe and carry out the receipt and monitoring of live fish.

Performance criteria

- 2.1 The description includes the process of receipt of live fish in accordance with company requirements.
 - Range may include but is not limited to operation of unloading equipment, operation of counting equipment, anaesthesia, biosecurity, completion of documentation.
- 2.2 The description includes the monitoring carried out during receipt of live fish and the action to be taken, in accordance with company requirements.
 - Range may include but is not limited to transport container, receiving location, fish behaviour, mortalities, water quality, temperature.
- 2.3 The receipt and monitoring of live fish is carried out in accordance with company requirements.

Outcome 3

Describe and carry out the post receipt operations for live fish after transport.

Performance criteria

- 3.1 The description includes the post receipt operations and the reasons for these, in accordance with company requirements.
 - Range may include but is not limited to relocation of fish, equipment, monitoring fish behaviour, mortalities, acclimatisation, documentation.
- 3.2 The post receipt operations are carried out in accordance with company requirements.
 - Range may include but is not limited to relocation of fish, equipment, monitoring fish behaviour, mortalities, acclimatisation, documentation.

Planned review date	31 December 2028

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	25 February 2008	31 December 2024
Rollover	2	18 February 2011	31 December 2024
Review	3	28 October 2021	N/A
Rollover and Revision	4	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference	0123		
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 <u>qualifications@mukatangata.nz</u> if you wish to suggest changes to the content of this unit standard.