

Title	Describe the harvesting of farmed fish and associated processes		
Level	2	Credits	5

Purpose	People credited with this unit standard are able to describe: the harvesting of farmed fish to maintain product quality; the killing of farmed fish; the bleeding of farmed fish; and the temperature control of harvested farmed fish.
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Classification	Seafood > Aquaculture
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Available grade	Achieved
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Explanatory notes

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.

Outcomes and evidence requirements

Outcome 1

Describe the harvesting of farmed fish to maintain product quality.

Evidence requirements

1.1 The description includes the effects of stress of the farmed fish during harvesting on final product quality.

Range may include but is not limited to – damage, rapid rigor mortis.

1.2 The description includes two practices used to minimise stress during the harvesting of farmed fish to maintain product quality.

1.3 The description includes the general sequence of events used for harvesting farmed fish.

Outcome 2

Describe the killing of farmed fish.

Evidence requirements

- 2.1 The description outlines three commercial methods of killing farmed fish.
- 2.2 The description includes good practices of one commercial method used for killing farmed fish in accordance with company requirements.

Outcome 3

Describe the bleeding of farmed fish.

Evidence requirements

- 3.1 The description includes two reasons why farmed fish are bled after they are killed.
- 3.2 The description includes two commercial methods used for bleeding farmed fish.

Outcome 4

Describe the temperature control of harvested farmed fish.

Evidence requirements

- 4.1 The description includes two reasons for rapid temperature reduction and maintenance of the cold chain of harvested farmed fish.
- 4.2 The description includes the procedure for temperature reduction and control in accordance with company requirements.

Planned review date	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

Accreditation and Moderation Action Plan (AMAP) reference	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.