

<b>Title</b>	<b>Describe the harvesting of farmed fin fish and associated processes</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 harvesting of farmed fin fish to maintain product quality; the killing of farmed fin fish; the bleeding of farmed fin fish; and the temperature control of harvested farmed fin fish.
----------------	---

<b>Classification</b>	Seafood > Aquaculture
-----------------------	-----------------------

<b>Available grade</b>	Achieved
------------------------	----------

---

### Guidance Information

- Legislation relevant to this unit standard includes but is not limited to:
  - Animal Products Act 1999;
  - Health and Safety at Work Act 2015;
  - and any subsequent amendments.
- Definitions  
*Associated processes* refer to the pre-harvest preparation, and post-harvest temperature control.  
*Company requirements* refer to instructions to staff on policy and procedures which are communicated in an oral or in a written form. These requirements may include but are not limited to – manufacturer's instructions, company safety requirements, throughput, and industry codes of practice and standards. Company requirements must include legislative requirements.
- All evidence presented in this unit standard must be in accordance with company requirements.

---

### Outcomes and performance criteria

#### Outcome 1

Describe the harvesting of farmed fin fish to maintain product quality.

#### Performance criteria

- Describe the effects of stress of the farmed fin fish during harvesting on final product quality.  
  
 Range            may include but is not limited to – damage, rapid rigor mortis.

- 1.2 Describe practices used to minimise stress during the harvesting of farmed fin fish to maintain product quality.

Range evidence of two practices is required.

- 1.3 Describe the general sequence of events used for harvesting farmed fin fish.

## Outcome 2

Describe the killing of farmed fin fish.

### Performance criteria

- 2.1 Describe commercial methods of killing farmed fin fish.

Range evidence of three commercial methods is required.

- 2.2 Describe good practices of one commercial method used for killing farmed fin fish.

## Outcome 3

Describe the bleeding of farmed fin fish.

### Performance criteria

- 3.1 Describe reasons why farmed fin fish are bled after they are killed.

Range evidence of two reasons is required.

- 3.2 Describe commercial methods used for bleeding farmed fin fish.

Range evidence of two commercial methods is required.

## Outcome 4

Describe the temperature control of harvested farmed fin fish.

### Performance criteria

- 4.1 Describe two reasons for rapid temperature reduction and maintenance of the cold chain of harvested farmed fin fish.

- 4.2 Describe the procedure for temperature reduction and control.

---

<b>Planned review date</b>	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	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 [qualifications@mukatangata.nz](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.