

<b>Title</b>	<b>Demonstrate knowledge of, and set up, shut down, and maintain, a fish skinning machine</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	<p>This unit standard is for people working in a seafood operation who are involved in skinning machine maintenance.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: the impact the operational settings of a fish skinning machine have on a seafood product; and the set up, shut down, cleaning and maintenance of, a fish skinning machine.</p>
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<b>Classification</b>	Seafood > Seafood Processing
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
  - Workplace procedures;
  - Animal Products Act 1999;
  - Food Act 2014;
  - Health and Safety at Work Act 2015; and any subsequent amendments.
- 2 Definitions
 

*Skinning machine* - any mechanical device used to remove the skin from the fish. Machines may include but are not limited to – Trio (low and high speed), Baader 51, Baader 52, and Stein.

*Workplace procedures* refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of the impact of operational settings of a fish skinning machine.

#### Performance criteria

- 1.1 Describe the impact of operational settings of the fish skinning machine in relation to product quality, target yield and product flow.

- 1.2 Describe the procedures for monitoring of product quality, target yield and product flow during the operation of the fish skinning machine.

## **Outcome 2**

Demonstrate knowledge of and set up a fish skinning machine.

### **Performance criteria**

- 2.1 Describe the procedures for setting up the fish skinning machine.
- 2.2 Describe the fish skinning machine settings that allow product and process specifications, product flow and target yield to be met.
- Range evidence of two products is required.
- 2.3 Set up the fish skinning machine.
- 2.4 Use safe work practices while setting up the fish skinning machine.
- 2.5 Check the fish skinning machine is clean and ready for use.

## **Outcome 3**

Demonstrate knowledge of, and shut down and clean, a fish skinning machine.

### **Performance criteria**

- 3.1 Describe the procedures for shutting down and cleaning the fish skinning machine.
- 3.2 Describe the safety features of a fish skinning machine.
- 3.3 Shut down and clean the fish skinning machine during and post production.
- 3.4 Reassemble the fish skinning machine after cleaning ready for use.

## **Outcome 4**

Maintain a fish skinning machine.

### **Performance criteria**

- 4.1 Carry out maintenance of the fish skinning machine during production.
- 4.2 Carry out maintenance of the fish skinning machine at the end of production.
- 4.3 Identify and report maintenance needs outside the expertise of the operator.

<b>Planned review date</b>	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	18 July 2008	31 December 2019
Review	2	1 November 2018	N/A
Rollover	3	29 February 2024	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0123
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

#### Comments on this unit standard

Please contact 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.