

Title	Demonstrate knowledge of, and set up, shut down, and maintain, a fish filleting machine		
Level	3	Credits	10

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

Filleting machine - any blade-based mechanical device used to remove the flesh of the fish from the frame. Machines may include but are not limited to – Baader 197, Baader 212, Baader 182, Baader 212CK, Baader 190.

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.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the impact that operational settings of a fish filleting machine have on a fish product.

Performance criteria

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

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

Outcome 2

Demonstrate knowledge of and set up a fish filleting machine.

Performance criteria

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

Outcome 3

Demonstrate knowledge of and shut down and clean a fish filleting machine.

Performance criteria

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

Outcome 4

Maintain a fish filleting machine.

Performance criteria

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

Planned review date	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

Consent and Moderation Requirements (CMR) reference	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 if you wish to suggest changes to the content of this unit standard.