

<b>Title</b>	<b>Demonstrate knowledge of, and set up, shut down and maintain, a seafood impregnating 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 seafood impregnating machine maintenance.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: the impact the operational settings of an impregnating machine have on a seafood product; and the set up, shut down, cleaning and maintenance of an impregnating 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
 

*Impregnating machine* - to any mechanical device used to inject additives into seafood flesh. Machines may include but are not limited to Fomaco machines and Hermes machines.

*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 the operational settings of an impregnating machine have on a seafood product.

**Performance criteria**

- 1.1 Describe the impact of operational settings of the impregnating machine on seafood 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 operation of the impregnating machine.

**Outcome 2**

Demonstrate knowledge of the preparation process for impregnating seafood product.

**Performance criteria**

- 2.1 Describe the process for preparation of the solution for impregnating seafood product.
- 2.2 Prepare and test the solution for impregnating seafood product.  
  
Range includes but is not limited to – ingredients, concentration monitoring, and records.
- 2.3 Describe the filtration process for impregnating seafood product.
- 2.4 Describe the consequences of inadequate filtration in terms of equipment function and product quality.

**Outcome 3**

Demonstrate knowledge of, and set up an impregnating machine.

**Performance criteria**

- 3.1 Describe the procedures for setting up the impregnating machine.
- 3.2 Describe the impregnating machine settings that allow product and process specifications, product flow, and target yield to be met.
- 3.3 Set up the impregnating machine.
- 3.4 Use safe work practices while setting up the impregnating machine.
- 3.5 Check the impregnating machine is clean and ready for use.

**Outcome 4**

Demonstrate knowledge of, and shut down and clean, an impregnating machine.

**Performance criteria**

- 4.1 Describe the procedures for shutting down and cleaning the impregnating machine.

- 4.2 Describe the safety features of an impregnating machine.
- 4.3 Shut down and clean the impregnating machine during and post production.
- 4.4 Reassemble the impregnating machine after cleaning ready for use.

### Outcome 5

Maintain an impregnating machine.

### Performance criteria

- 5.1 Carry out maintenance of impregnating machine is carried out during production.
- 5.2 Carry out maintenance of impregnating machine at the end of production.
- 5.3 Identify and report maintenance needs outside the expertise of the operator.

<b>Planned review date</b>	31 December 2023
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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

<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 the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.