

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

Purpose	<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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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

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.

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.

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.