

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

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

Slicing machine - any mechanical device used to slice fish from the frame. Machines may include but are not limited to – Titan, Titan Compact, Sam, CP and Gebba.

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 a fish slicing machine have on product.

Performance criteria

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

1.2 Describe the monitoring of product quality, target yield and product flow.

Outcome 2

Demonstrate knowledge of, and set up a fish slicing machine.

Performance criteria

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

Outcome 3

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

Performance criteria

- 3.1 Describe the procedures for shutting down and cleaning the slicing machine.
- 3.2 Shut down and disassemble the slicing machine for cleaning.
- 3.3 Clean the slicing machine during and post production.
- 3.4 Reassemble the slicing machine after cleaning ready for use.

Outcome 4

Maintain a fish slicing machine.

Performance criteria

- 4.1 Carry out maintenance of the slicing machine during production.
- 4.2 Carry out maintenance of the slicing 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

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.