

Title	Demonstrate knowledge of, and operate, a fish skinning machine		
Level	2	Credits	5

Purpose	<p>This unit standard is for people working under supervision in a seafood operation.</p> <p>People credited with this unit standard are able to demonstrate knowledge of the effects the operation of a fish skinning machine can have on a seafood product; and operate a fish skinning 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

Skinning machine - any mechanical device used to remove the skin from the fish.

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 effects the operation of a fish skinning machine can have on a seafood product.

Performance criteria

- 1.1 Describe the effects the operation of the machine can have on product quality, final product yield and product flow.

Outcome 2

Operate a fish skinning machine.

Range machines may include but are not limited to – Trio, Baader 51 and Baader 52, Stein;
evidence of operating one type of skinning machine is required.

Performance criteria

2.1 Describe the emergency stop procedures.

2.2 Feed fish into the fish skinning machine.

Range includes but is not limited to maintenance of – product quality, product yield, product flow.

2.3 Use safe work practices while operating the fish skinning machine.

2.4 Use hygienic work practices while operating the fish skinning machine

Range includes but is not limited to – protective clothing, personal hygiene, cross contamination, dropped fish procedure, cleaning and sanitation.

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Status information and last date for assessment for superseded versions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.