

| | | | |
|--------------|--|----------------|----------|
| Title | Demonstrate knowledge of, and operate, a fish filleting 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 can have on a seafood product; and operate a fish filleting machine for production of seafood products.</p> |
|----------------|--|

| | |
|-----------------------|------------------------------|
| Classification | Seafood > Seafood Processing |
|-----------------------|------------------------------|

| | |
|------------------------|----------|
| Available grade | Achieved |
|------------------------|----------|

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.

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 filleting machine can have on a seafood product.

Performance criteria

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

Outcome 2

Operate a fish filleting machine.

Range machines may include but are not limited to – Baader 197, Baader 182, Baader 190, Baader 212, and Baader 212CK; evidence of one machine is required.

Performance criteria

2.1 Describe the emergency stop procedures.

2.2 Feed fish into the fish filleting machine.

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

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

2.4 Use hygienic work practices while operating the fish filleting 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 |
|----------------------------|------------------|

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.