

<b>Title</b>	<b>Demonstrate knowledge of, and operate, a fish mincing machine</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<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 use of a fish mincing machine can have on a seafood product; and operate a fish mincing 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
 

*Mincing machine* - any mechanical device used to mince fish flesh.

*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 effects the use of a fish mincing machine can have on a seafood product.

#### Performance criteria

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

**Outcome 2**

Operate a fish mincing machine.

Range mincing machines may include but are not limited to – Baader mincing machines and Bibin mincing machines; evidence of one type of machine is required.

**Performance criteria**

2.1 Describe the emergency stop procedures.

2.2 Feed fish into the fish mincing 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 mincing machine.

2.4 Use hygienic work practices while operating the fish mincing machine.

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

<b>Planned review date</b>	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**Status information and last date for assessment for superseded versions**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

<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 Muka Tangata - People, Food and Fibre Workforce Development Council [qualifications@mukatangata.nz](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.