

<b>Title</b>	<b>Demonstrate knowledge of, and operate, a seafood impregnating 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 seafood impregnating machine can have on a seafood product; and operate a seafood impregnating 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 Definition
 

*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 seafood impregnating machine can have on a seafood product.

#### Performance criteria

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

**Outcome 2**

Operate a seafood impregnating machine.

Range evidence of one type of impregnating machine is required.

**Performance criteria**

2.1 Describe the emergency stop procedures.

2.2 Feed seafood into the impregnating 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 seafood impregnating machine.

2.4 Use hygienic work practices while operating the seafood impregnating 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**Status information and last date for assessment for superseded versions**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.