

Title	Describe and carry out thawing of cryopreserved milt for use on an aquaculture facility		
Level	4	Credits	5

Purpose	People credited with this unit standard are able to: describe and carry out thawing of cryopreserved milt for use on an aquaculture facility.
----------------	---

Classification	Seafood > Aquaculture
-----------------------	-----------------------

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

Guidance Information

- Legislation relevant to this unit standard includes but is not limited to:
 - Animal Products Act 1999;
 - Health and Safety at Work Act 2015;
 - and any subsequent amendments.
- Definition
Company requirements refer to instructions to staff on policy and procedures that are communicated in an oral or written form. These requirements must include legislative requirements and company safety procedures, and may include but are not limited to – industry codes of practice and standards. Company requirements must include legislative requirements.
- Recommended:
 Unit 19851, *Demonstrate knowledge of the biology of fin fish*, and Unit 20464, *Prepare for and carry out spawning of broodstock for an aquaculture species* or demonstrate equivalent knowledge and skills.
- All evidence presented in this unit standard must be in accordance with company requirements.

Outcomes and performance criteria

Outcome 1

Describe thawing cryopreserved milt for use on an aquaculture facility.

Performance criteria

- 1.1 Describe the selection of milt for thawing in terms of its application on an aquaculture facility.
- Range may include but is not limited to – genetic improvement, inbreeding, fish performance, trait selection.
- 1.2 Describe identification of correct milt for thawing.
- 1.3 Describe equipment and resources used in the thawing process in terms of laboratory preparation.
- Range includes but is not limited to – water bath, female eggs for fertilization, thawing chemicals.
- 1.4 Describe potential hazards of handling liquid nitrogen and thawing chemicals, and safe handling practices and remedial action to minimise the risk of hazards.
- Range potential hazards include – low temperature burns, saturation burns, asphyxiation;
safe handling practices include but are not limited to – wearing protective footwear and clothing.
- 1.5 Describe the steps required to correctly thaw milt.
- 1.6 Describe the process of assessing milt quality and activity after thawing.

Outcome 2

Carry out thawing of cryopreserved milt for use on an aquaculture facility.

Performance criteria

- 2.1 Prepare equipment and resources for use.
- 2.2 Record milt to be thawed.
- 2.3 Thaw selected milt.
- 2.4 Test thawed milt.
- 2.5 Use thawed milt over female eggs.

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	19 September 2008	31 December 2024
Review	2	28 October 2021	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 the 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.