

Title	Demonstrate knowledge of, and set up, and shut down, and maintain, an automated seafood machine		
Level	3	Credits	10

Purpose	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: the operation, set up, shut down and cleaning and maintenance of an automated seafood 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

Seafood machine refers to an automated machine used in a seafood operation. Examples may include but are not limited to – multi-head weighers, online labellers, vacuum packing machines, ink-jet machines, tray machines, dryers. Evidence is required for one type of machine.

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 operation of an automated seafood machine used in a seafood operation.

Performance criteria

- 1.1 Describe the calibration procedures for the automated machine.
- 1.2 Describe the procedures for changing product lines in an automated machine.

- 1.3 Describe the procedures for automated machine or process failure.
- 1.4 Describe the safety features of the automated machine.
- 1.5 Describe the consequences of incorrect settings and automated machine operation.
- Range may include but is not limited to – product, company, customer; evidence of three is required.

Outcome 2

Prepare and set up an automated seafood machine used in a seafood operation.

Performance criteria

- 2.1 Confirm the production schedule and associated product specifications prior to commencing production.
- 2.2 Carry out calibration procedures for the automated machine.
- 2.3 Prepare and set up the automated machine according to the production schedule and product type.
- 2.4 Use safe work practices while setting up the automated machine.
- 2.5 Check the automated machine is clean and ready for use.

Outcome 3

Demonstrate knowledge of, and shut down and clean, an automated machine.

Performance criteria

- 3.1 Describe the procedures for shutting down and cleaning the automated machine.
- 3.2 Shut down and clean the automated machine.
- 3.3 Reassemble the automated machinery after cleaning ready for use.

Outcome 4

Maintain an automated machine.

Performance criteria

- 4.1 Carry out maintenance of the automated machine during production.
- 4.2 Carry out maintenance of the automated machine at the end of production.
- 4.3 Identify and report maintenance needs outside the expertise of the operator.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	11 December 2009	31 December 2019
Review	2	1 November 2018	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 the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.