

<b>Title</b>	<b>Demonstrate knowledge of, and carry out, aseptic sampling procedures in a seafood operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	<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 and carry out aseptic sampling procedures in a seafood operation.</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:
  - Animal Products Act 1999;
  - Food Act 2014;
  - Health and Safety at Work Act 2015;
  - Workplace procedures.
  
- 2 Definitions
 

*Aseptic sampling* refers to the process of taking samples in a seafood operation in a manner that prevents contamination of the sample.

*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 aseptic sampling procedures in a seafood operation.

#### Performance criteria

- 1.1 Describe the procedures to use for aseptic environmental sampling.

Range includes but is not limited to – equipment, aseptic technique, individual and composite sampling, sampling procedure, sample sites, sample identification and labelling, sample storage and despatch.

- 1.2 Describe the procedures to use for aseptic product sampling.  
 Range includes but is not limited to – aseptic technique, individual and composite sampling, sample selection, sample identification and labelling, sample storage and despatch.
- 1.3 Describe the procedures to use for aseptic water sampling.  
 Range includes but is not limited to – aseptic technique, site selection, sample identification and labelling, sample storage and despatch.
- 1.4 Describe the documentation and recording requirements required for aseptic sampling.  
 Range environmental, product, water
- 1.5 Describe the consequences of not following aseptic sampling procedures.  
 Range evidence of at least three is required.

**Outcome 2**

Carry out aseptic sampling procedures in a seafood operation.

Range may include but is not limited to – environmental, product, water; evidence of at least one is required.

**Performance criteria**

- 2.1 Carry out aseptic sampling in a seafood operation.
- 2.2 Complete required documentation and recording.
- 2.3 Prepare samples for despatch and transportation.

<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	21 January 2011	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>.

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**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.