

<b>Title</b>	<b>Demonstrate knowledge of handling practices, and produce seafood product fit for its intended purpose</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit is for people working in a seafood operation.</p> <p>People credited with this unit are able to demonstrate knowledge of handling practices required to produce seafood product, and produce seafood product, that is fit for its intended purpose.</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
 

*Fitness for purpose* refers to suitability of the product for the purpose for which it is specifically intended, for example human or animal consumption as ready to eat, further processing into product that is intended for human or animal consumption.

*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 handling practices required to produce seafood product that is fit for its intended purpose.

### Performance criteria

- 1.1 Describe the product's fitness for purpose relevant to its intended use.

Range safety, quality.

1.2 Describe handling practices required to produce product that is fit for its intended purpose.

Range evidence of four is required.

1.3 Describe the possible consequences of not producing product that is fit for its intended purpose.

Range evidence of three is required.

## Outcome 2

Produce seafood product that is fit for its intended purpose.

### Performance criteria

2.1 Produce seafood product that is fit for its intended purpose.

Range included but is not limited to – product handling, hygienic work practices, quality requirements.

<b>Replacement information</b>	This unit standard replaced unit standard 5331.
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<b>Planned review date</b>	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	1 November 2018	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 the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.