

Title	Demonstrate knowledge of the effects and control of seafood spoilage, and the shelf life of seafood product		
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 factors that contribute to seafood spoilage and their effects on seafood product quality; and the control of seafood spoilage factors and shelf life of seafood products.</p>
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Classification	Seafood > Seafood Processing
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Available grade	Achieved
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Guidance Information

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.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of factors that contribute to seafood spoilage and their effects on seafood product quality.

Range seafood spoilage factors – stress, rapid rigor mortis, enzymes, bacteria, oxidation, dehydration, rough handling, protein denaturation.

Performance criteria

1.1 Describe how each factor causes spoilage of seafood product.

1.2 Describe the effects of each spoilage factor on seafood product quality.

Range evidence of at least two effects for each spoilage factor is required.

Outcome 2

Demonstrate knowledge of the control of seafood spoilage factors and shelf life of seafood products.

Performance criteria

2.1 Describe how each spoilage factor can be controlled to minimise the effect on seafood product quality.

Range spoilage factors – stress, rapid rigor mortis, enzymes, bacteria, oxidation, dehydration, rough handling, protein denaturation.

2.2 Describe the impact of processing methods on the shelf life of seafood product.

Range may include but is not limited to – chilling, freezing, smoking, marinating, heat treatment, canning, modified atmosphere packing; evidence of least four is required.

2.3 Describe the expected shelf life of seafood product stored under different conditions.

Range evidence is required for seafood product stored under four different types of conditions.

Planned review date	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Status information and last date for assessment for superseded versions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 December 1996	31 December 2011
Review	2	27 November 1998	31 December 2011
Revision	3	28 November 2000	31 December 2011
Review	4	29 March 2006	31 December 2011
Review	5	9 December 2010	31 December 2019
Review	6	1 November 2018	N/A
Rollover	7	29 February 2024	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 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.