

Harvest oysters (tio) grown on sticks from an inter-tidal oyster (tio) farm for sale

Level 3

Credits 6

Purpose This unit standard is designed for people working under supervision.

People credited with this unit standard are able to: explain the regulatory requirements for the harvesting of oysters (tio) for sale; describe cultural conditions that influence harvesting from oyster (tio) farms; remove oyster (tio) sticks from inter-tidal growing racks; and remove oysters (tio) from sticks.

Subfield Seafood

Domain Aquaculture

Status Registered

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Entry information Open.

Accreditation Evaluation of documentation and visit by NZQA and industry.

Standard setting body (SSB) Primary Industry Training Organisation

Accreditation and Moderation Action Plan (AMAP) reference 0123

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Special notes

1 Definitions

Company requirements refer to instructions to staff on policy and procedures which are communicated in verbal or written form. These requirements may include but are not limited to – manufacturer's' procedures, company safety procedures, legislative requirements, industry codes of practice and standards;

Harvesting refers to the removal of oysters (tio) from the farm for sale.

- 2 Safe working practices meet the obligations of the Health and Safety in Employment Act 1992 and its subsequent amendments. This includes practices such as the correct use and storage of tools, safe lifting, protection from the sun, and correct use of protective clothing and equipment.
- 3 Regulatory requirements include but are not limited to – the Animal Products Act 1999.

Elements and performance criteria

Element 1

Explain the regulatory requirements for the harvesting of oysters (tio) for sale.

Performance criteria

- 1.1 The conditions under which harvest is prohibited by regulation are described.
- 1.2 The reasons for regulatory closures to harvesting are explained.

Range rainfall or salinity levels, marine biotoxins, other public health issues.
- 1.3 Regulatory requirements for maintenance of oyster (tio) quality during harvest through to unloading from barge are explained.

Range harvesting, unloading, storing, transporting, temperature control, cleanliness, prevention from contamination.

Element 2

Describe cultural conditions that influence harvesting from oyster (tio) farms.

Performance criteria

- 2.1 The concept of rāhui (tapu) when drowning occurs is described.

Range Māori protocols in terms of respect for the deceased and for the family when drowning has occurred.

Element 3

Remove oyster (tio) sticks from inter-tidal growing racks.

Performance criteria

- 3.1 Recovery rate of oysters (tio) sticks and retrieval of dislodged oysters (tio) meets company requirements.

Range floating trays.

3.2 Company throughput requirements are met.

3.3 Safe work practices are used in accordance with company requirements.

Element 4

Remove oysters (tio) from sticks.

Performance criteria

4.1 Company production standards are met.

Range breakage of oysters (tio), recovery of sticks.

4.2 Company throughput requirements are met.

4.3 Safe work practices are used in accordance with company requirements.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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.