

De-clump, cull, and grade oysters (tio) from an oyster (tio) farm

Level 3

Credits 5

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

People credited with this unit standard are able to: de-clump and cull oysters (tio); grade oysters (tio); and clean working areas and equipment after use.

Subfield Seafood

Domain Aquaculture

Status Registered

Status date 17 October 2008

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Planned review date 31 December 2013

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 Definition
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 – manufacturers' procedures, company safety procedures, legislative requirements, industry codes of practice and standards.
Cultural considerations refer to tikanga and kawa of hapū and iwi.
- 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.
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Elements and performance criteria

Element 1

De-clump and cull oysters (tio).

Performance criteria

- 1.1 Clumped oysters (tio) are singled to meet company requirements.
Range breakage, percentage singled.
- 1.2 Dead and broken oysters (tio) are separated from whole oysters (tio) to meet company requirements.
- 1.3 Encrusting organisms are removed from the shells of oysters (tio) to meet company requirements.
- 1.4 Company throughput requirements are met.
- 1.5 Safe work practices are used in accordance with company requirements.

Element 2

Grade oysters (tio).

Performance criteria

- 2.1 Grading of oysters (tio) meets company requirements.
Range size range in each grade, shape, damage to shell, cleanliness of shell.
- 2.2 Throughput meets company requirements.
- 2.3 Safe work practices are used in accordance with company requirements.

Element 3

Clean working areas and equipment after use.

Performance criteria

- 3.1 Work areas and equipment are cleaned after use in accordance with company requirements.
- 3.2 Safe work practices are used in accordance with company requirements.

- 3.3 All waste, water, shell, discarded oysters (tio), and fouling organisms are disposed of in accordance with company requirements and Māori cultural considerations in relation to shellfish beds and disposal of shell and other waste.

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.