

Culture and harvest single seed Pacific oysters (tio)

Level 3

Credits 8

Purpose This unit standard is for people working or intending to work under supervision on an inter-tidal oyster (tio) farm, where oysters (tio) are grown as 'single seed' cultchless oysters (tio).

People credited with this unit standard are able to: explain the procedures for receiving Pacific oyster (tio) spat from the hatchery at the farm shed; fill Pacific oyster (tio) grow-out units; set out Pacific oyster (tio) grow-out units in the growing area; grade and rumble single seed pacific oyster (tio); identify maintenance requirements of stocked Pacific oyster (tio) grow-out units; harvest Pacific oysters (tio) from grow-out units; explain the regulatory requirements for the harvesting of oysters (tio) for sale; and describe cultural conditions that influence the occurrence of harvesting from oyster (tio) farms.

Subfield Seafood

Domain Aquaculture

Status Registered

Status date 17 October 2008

Date version published 17 October 2008

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 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 – manufacturers' procedures, company safety procedures, legislative requirements, industry codes of practice and standards.

Grow-out units in this unit refer to bags, baskets, trays with lids, trays without lids, or any other method of containing single seed oysters (tio) on an oyster (tio) farm.
Grading refers to the farm operations that include sorting for size and shape, splitting joined oysters, and culling dead oysters.
Rumbling refers to the mechanical removal of the growing shell frill from the single seed oyster. This can be undertaken through the process of mechanical grading.

- 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 and the local sanitation programme.

Elements and performance criteria

Element 1

Explain the procedures for receiving Pacific oyster (tio) spat from the hatchery at the farm shed.

Performance criteria

- 1.1 The explanation includes all procedures for receiving Pacific oyster (tio) in accordance with company requirements.

Range may include but is not limited to – check time in transit from hatchery, consignment is complete, condition of shellfish.

Element 2

Fill Pacific oyster (tio) grow-out units.

Performance criteria

- 2.1 Grow-out units are filled to meet company requirements.

Range volume of spat in unit, choice of grow-out unit
- 2.2 Closure of grow-out units meets company requirements.

Range method, effectiveness.
- 2.3 Company throughput requirements are met.
- 2.4 Safe work practices are used in accordance with company requirements.

Element 3

Set out Pacific oyster (tio) grow-out units in the growing area.

Performance criteria

- 3.1 Grow-out units are set out to meet company requirements.
Range location on farm, method of attachment.
- 3.2 Company throughput requirements are met.
- 3.3 Safe work practices are used in accordance with company requirements.

Element 4

Grade and rumble single seed Pacific oyster (tio).

Performance criteria

- 4.1 Oysters are graded in accordance with company requirements.
Range may include but is not limited to – sizing, rumbling, splitting, culling of dead oysters.
- 4.2 Company throughput requirements are met.
- 4.3 Safe work practices are used in accordance with company requirements.

Element 5

Identify maintenance requirements of stocked Pacific oyster (tio) grow-out units.

Performance criteria

- 5.1 The identification of maintenance required meets company requirements.
Range infestations, siltation, fouling, over-catch, unsecured units.
- 5.2 Maintenance requirements for stocked Pacific oyster (tio) grow-out units are explained in accordance with company requirements.
Range includes – removal of silt, removal of fouling and over-catch, repair of damaged units, re-attachment of insecure grow-out units.

Element 6

Harvest Pacific oysters (tio) from grow-out units.

Performance criteria

- 6.1 Method of removing grow-out units meets company requirements.
- Range damage to oysters (tio) and grow-out units, retrieval of attachment materials.
- 6.2 Company throughput requirements are met.
- 6.3 Safe work practices are used in accordance with company requirements.

Element 7

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

Performance criteria

- 7.1 The conditions under which harvest is prohibited by regulation are described.
- 7.2 The reasons for regulatory closures to harvesting are explained.
- Range rainfall or salinity levels, marine biotoxins, other public health issues.
- 7.3 Regulatory requirements for maintenance of oyster (tio) quality during harvest through to unloading from barge are explained.
- Range harvesting, unloading, storing, transporting, temperature control, prevention from contamination.

Element 8

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

Performance criteria

- 8.1 The concept of rāhui (tapu) when drowning occurs is described.
- Range Māori protocols in terms of respect for the deceased, and respect for the family when drowning has occurred.

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.