

<b>Title</b>	<b>Culture and harvest single seed oysters (tio)</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this unit standard are able to: describe the procedures for receiving oyster (tio) spat from the hatchery at the farm shed; fill and close oyster (tio) grow-out units; set out oyster (tio) grow-out units in the growing area; grade and rumble single seed oyster (tio); identify and describe maintenance requirements of stocked oyster (tio) grow-out units; harvest oysters (tio) from grow-out units; describe the regulatory requirements for the harvesting of oysters (tio) for sale; and describe Māori (tikanga) cultural protocols that influence the occurrence of harvesting from oyster (tio) farms; and maintain throughput.
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<b>Classification</b>	Seafood > Aquaculture
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<b>Available grade</b>	Achieved
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### Guidance Information

- Legislation relevant to this unit standard includes but is not limited to:
  - Animal Products Act 1999;
  - Health and Safety at Work Act 2015;
  - and any subsequent amendments.
- 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' instructions, company safety requirements, throughput and industry codes of practice and standards. Company requirements must include legislative requirements.

*Grade* refers to the farm operations that include sorting for size and shape, splitting joined oysters, and culling dead oysters.

*Grow-out units* in this unit standard 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.

*Rumble* 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.
- All evidence presented in this unit standard must be in accordance with company requirements.

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## Outcomes and performance criteria

### Outcome 1

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

#### Performance criteria

1.1 Describe receiving oyster (tio) spat from the hatchery.

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

### Outcome 2

Fill and close oyster (tio) grow-out units and maintain throughput.

#### Performance criteria

2.1 Fill grow-out units.

Range volume of spat in unit, choice of grow-out unit.

2.2 Close grow-out units.

Range method, effectiveness.

2.3 Maintain throughput.

### Outcome 3

Set out oyster (tio) grow-out units in the growing area and maintain throughput.

#### Performance criteria

3.1 Set out grow-out units.

Range location on farm, method of attachment.

3.2 Maintain throughput

### Outcome 4

Grade and rumble single seed oyster (tio) and maintain throughput.

#### Performance criteria

4.1 Grade single seed oysters.

Range may include but is not limited to – sizing, splitting, culling of dead oysters.

4.2 Rumble single seed oysters.

4.3 Maintain throughput.

### **Outcome 5**

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

#### **Performance criteria**

5.1 Identify situations where maintenance is required in grow-out units.

Range infestations, siltation, fouling, over-catch, unsecured units.

5.2 Describe maintenance requirements for stocked oyster (tio) grow-out units.

Range includes – removal of silt, removal of fouling and over-catch, repair of damaged units, re-attachment of insecure grow-out units.

### **Outcome 6**

Harvest oysters (tio) from grow-out units and maintain throughput.

#### **Performance criteria**

6.1 Remove grow-out units avoiding damage to harvested oysters (tio) and grow-out units.

Range damage to oysters (tio) and grow-out units.

6.2 Retrieve attachment materials from grow-out units.

6.3 Maintain throughput.

### **Outcome 7**

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

#### **Performance criteria**

7.1 Describe the conditions under which oyster (tio) harvest is prohibited for sale by regulation.

7.2 Describe the reasons for regulatory closures to oyster (tio) harvesting.

Range rainfall or salinity levels, marine biotoxins, other public health issues.

- 7.3 Describe regulatory requirements for maintenance of oyster (tio) quality during harvest through to unloading from barge.

Range storage, transport, temperature control, prevention from contamination.

## Outcome 8

Describe Māori (tikanga) cultural protocols that influence the occurrence of harvesting from oyster (tio) farms.

## Performance criteria

- 8.1 Describe Māori protocols in terms of respect for the deceased, and respect for the family when drowning has occurred.

Range rāhui, tapu.

<b>Planned review date</b>	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 2024
Review	2	21 May 1999	31 December 2024
Review	3	25 February 2003	31 December 2024
Review	4	17 October 2008	31 December 2024
Review	5	28 October 2021	N/A
Rollover	6	29 February 2024	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 Muka Tangata - People, Food and Fibre Workforce Development Council [qualifications@mukatangata.nz](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.