

Pack shellfish from an aquaculture farm for sale

Level 2

Credits 5

Purpose This unit standard is for supervised people who pack or intend to pack live shellfish from a farm to supply processors or retail markets.

People credited with this unit standard are able to prepare containers for packing live shellfish and pack live shellfish to order.

Subfield Seafood

Domain Aquaculture

Status Registered

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Entry information Open.

Accreditation Evaluation of documentation 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.
- 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 correct use and storage of tools, safe lifting, protection from the sun, correct use of protective clothing and equipment, and use of chemicals.
- 3 Regulatory requirements include but are not limited to – the Animal Products Act 1999.

Elements and performance criteria

Element 1

Prepare containers for packing live shellfish.

Performance criteria

1.1 Preparation of containers is in accordance with company requirements for type of container used.

Range containers may include – plastic containers, bags, sacks.
Evidence is required for one type of container.

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

Element 2

Pack live shellfish to order.

Performance criteria

2.1 All dead or broken shellfish are culled in accordance with company requirements.

2.2 Shellfish are packed in accordance with customer specifications.

2.3 Regulatory requirements are met in terms of labelling and harvest declaration.

2.4 Company throughput requirements are met.

2.5 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.