

Title	Demonstrate knowledge of chilling and chill seafood product		
Level	3	Credits	5

Purpose	<p>This unit standard is for people working in a seafood operation.</p> <p>People credited with this unit standard are able to demonstrate knowledge of chilling and chill seafood product.</p>
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Classification	Seafood > Seafood Processing
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Available grade	Achieved
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Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
 - Workplace procedures;
 - Animal Products Act 1999;
 - Food Act 2014;
 - Health and Safety at Work Act 2015; and any subsequent amendments.

- 2 Definitions

Seafood product includes any species of – fish, echinoderm, crustacean, or shellfish

Workplace procedures refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of chilling seafood product.

Performance criteria

- 1.1 Describe the reasons for chilling seafood product.

Range	reasons may include but are not limited to – reduction in enzyme spoilage, bacterial spoilage, and gaping from rigor mortis; maintenance of the cold chain; minimising food safety risks; evidence of two reasons is required.
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- 1.2 Describe the method of chilling seafood product and the work practices used to minimise contamination and maintain temperature control.

Outcome 2

Chill seafood product.

Range at least one type of seafood product.

Performance criteria

2.1 Chill seafood product.

Range may include but is not limited to – product placement, temperature, handling, recording; evidence of two is required.

2.2 Complete checks for other parameters and take action if the required parameters are not met.

Range parameters may include but is not limited to – production throughput, cleaning and sanitation, disposal of waste, equipment maintenance; evidence of at least two is required.

Planned review date	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Status information and last date for assessment for superseded versions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 2011
Review	2	27 November 1998	31 December 2011
Revision	3	4 October 2000	31 December 2011
Revision	4	13 March 2001	31 December 2011
Review	5	29 March 2006	31 December 2011
Review	6	9 December 2010	31 December 2020
Review	7	1 November 2018	N/A
Rollover	8	29 February 2024	N/A

Consent and Moderation Requirements (CMR) reference	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 if you wish to suggest changes to the content of this unit standard.