

<b>Title</b>	<b>Demonstrate knowledge of thawing and thaw seafood product</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<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 thawing and thaw seafood product.</p>
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<b>Classification</b>	Seafood > Seafood Processing
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<b>Available grade</b>	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.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of thawing seafood product.

#### Performance criteria

- 1.1 Describe practices that control thawing and maximise thawing yield and the consequences of over and under thawing.
 

Range practices include but are not limited to – arrangement and separation of product, thawing parameters, thawing procedures.
  
- 1.2 Describe the thawing method for a seafood product, in terms of thawing parameters.

**Outcome 2**

Thaw a seafood product.

**Performance criteria**

2.1 Carry out the thawing of a seafood product.

Range may include but is not limited to – amount of product thawed, layout of frozen product, time of thawing, separation of product, draining and chilling product after thawing, inlet temperature, water flow rate; evidence of at least four is required.

2.2 Complete temperature checks of thawed product and take action if the required temperature is not met.

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

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

<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 2011
Review	2	27 November 1998	31 December 2011
Review	3	29 March 2006	31 December 2011
Review	4	9 December 2010	31 December 2020
Review	5	1 November 2018	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 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.