

<b>Title</b>	<b>Demonstrate knowledge of and use safe work practices in the seafood industry</b>		
<b>Level</b>	<b>2</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 safe work practices while performing repetitive tasks in the seafood industry and while working with seafood. They are also able to use safe work practices while performing repetitive tasks, and lift products safely in the seafood industry.</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 2015; and any subsequent amendments.
- 2 Definition
 

*Workplace procedures* refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must be consistent with current legislative requirements and manufacturer's recommendations or instructions where relevant.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of and use safe work practices while performing repetitive tasks in the seafood industry.

#### Performance criteria

- 1.1 Describe procedures to minimise the risk of fatigue and injury while performing repetitive tasks.

Range evidence of three procedures is required.

- 1.2 Use working rhythms and techniques to minimise the risk of fatigue and injury.
- 1.3 Take appropriate work breaks to minimise the risk of fatigue and injury.
- 1.4 Carry out appropriate exercises to minimise the risk of fatigue and injury.
- 1.5 Use and adjust equipment to minimise the risk of fatigue and injury.

Range may include but is not limited to – work station.

## Outcome 2

Lift products safely in the seafood industry.

Range ground to bench, ground to shelf above shoulder height, changing direction while carrying and lifting products.

### Performance criteria

- 2.1 Use safe lifting practices while undertaking seafood related tasks.

Range position of feet, position of load, use of legs, speed of lifting, straightness and angle of back and neck, hold-grip, use of body weight.

## Outcome 3

Demonstrate knowledge of and use safe work practices while working with seafood.

### Performance criteria

- 3.1 Describe the effects on a person's work performance when safe work practices are not followed in relation to drugs and alcohol.
- 3.2 Describe the procedures for dealing with individuals under the influence of drugs and alcohol while at work.
- 3.3 Use safe work practices while working with seafood.

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<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	30 September 1998	31 December 2019
Review	2	24 July 2002	31 December 2019
Review	3	17 October 2008	31 December 2020
Review	4	1 November 2018	N/A
Rollover	5	29 February 2024	N/A

**Consent and Moderation Requirements (CMR) reference**

0123

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.