



3130 v2 – NZC Seafood Processing (Level 3) Cleaning and Sanitation Strand

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	6 Months
Programme Title	PR-35890 - 3130 NZC v2 - Seafood Processing (Level 3) (Cleaning and Sanitation) v1		

Qualification Requirements

You will be awarded this qualification once you have completed 51 credits, the trainee must complete:

33 credits from the compulsory section

18 credits from the elective section

Note: no more than 51 credits can be selected

Compulsory

The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
28630	Apply hygiene and food safety requirements to own work area in a primary products food processing operation	1	3	5	5
09681	Contribute within a team or group which has an objective	7	3	3	3
25946	Describe contamination, cleaning and sanitation in a seafood operation	4	3	10	10
25947	Describe microbial contamination, and cleaning and sanitation verification, in a seafood operation	4	3	10	10
20310	Demonstrate knowledge of, and use, a chemical in a seafood operation	3	3	5	5

Elective

Please follow below rules in grey shading to make unit standard selections

Unit No.	Unit Title	Version	Level	Credits	Selected	
Select only one of the following unit standards						
11097	Listen actively to gain information in an interactive situation	5	3	3		
10791	Participate in an informal meeting	5	2	3		
Select 15 credits from the following unit standards						
25945	Demonstrate knowledge of, and maintain, a safe work area while working with seafood products	2	2	5		
06212	Demonstrate knowledge of contamination, and clean and sanitise a seafood operation	6	3	10		
28633	Demonstrate knowledge of cleaning and sanitation in a primary products food processing operation	2	3	5		
28639	Demonstrate knowledge of clean-in-place processes in a primary products food processing operation	1	3	5		
				Compulsory Credits	33	33
				Elective Credits	18	
				Qualification Credits	51	