



3133 v3 – NZC Commercial Fishing (Level 3) Frozen Fish Strand

| | | | |
|---|--|-----------------------|----------|
| Name | | Employer | |
| Employee Number (if applicable) | | Workplace/Site | |
| Enrolment Date | | Duration | 6 Months |
| Programme Title | PR-35894 - 3133 NZC v3 - Commercial Fishing (Level 3) (Frozen Fish) v1 | | |
| Context <i>Tick one context for the trainee to complete</i> | Vessel Operator | | |
| | Machine Operator | | |

Qualification Requirements

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

8 credits from the compulsory section

3 credits from the elective section

40 credits from context option

Note: no more than 54 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 |

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 | |

Contexts – select only one of the context options for the trainee to complete

Vessel Operator Context

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

| Unit No. | Unit Title | Version | Level | Credits | Selected |
|--|--|---------|-------|---------|----------|
| Select 40 credits from the following unit standards | | | | | |
| 19846 | Describe the reduction of incidental seabird capture during commercial fishing | 3 | 3 | 5 | |
| 19847 | Describe the reduction of incidental marine mammal capture during commercial fishing | 3 | 3 | 5 | |
| 19877 | Describe protection of the marine environment during seafood vessel operations | 3 | 3 | 5 | |
| 17902 | Demonstrate knowledge of the safe operation of a commercial fishing vessel's rescue boat | 3 | 3 | 5 | |
| 19875 | Steer, and describe the duties of a watchkeeper on, a commercial fishing vessel | 3 | 3 | 10 | |
| 19876 | Describe and use safe deck practices on a commercial fishing vessel | 3 | 3 | 15 | |
| 23027 | Describe and use electronic navigation information displays aboard commercial fishing vessels | 3 | 3 | 7 | |
| 23031 | Describe ethical issues relating to the work of fisheries observers | 3 | 3 | 5 | |
| 23348 | Demonstrate knowledge of and sling vessel loads, and assist with crane lifts in a marine application | 3 | 3 | 15 | |
| 25949 | Demonstrate knowledge of, and set up, and shut down, and maintain, an automated seafood machine | 2 | 3 | 10 | |
| 16712 | Demonstrate knowledge of seafood naming systems, and identify New Zealand seafood species | 3 | 3 | 3 | |
| 12310 | Demonstrate knowledge of fire prevention and limitation and extinguish small fires on-board a vessel | 5 | 3 | 2 | |
| 15680 | Describe commercial catch handling procedures, and catch chilling and storage techniques | 3 | 2 | 5 | |
| 25945 | Demonstrate knowledge of, and maintain, a safe work area while working with seafood products | 2 | 2 | 5 | |

Machine Operator Context

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

| Unit No. | Unit Title | Version | Level | Credits | Selected |
|--|--|---------|-------|-----------|----------|
| Select 40 credits from the following unit standards | | | | | |
| 19846 | Describe the reduction of incidental seabird capture during commercial fishing | 3 | 3 | 5 | |
| 19847 | Describe the reduction of incidental marine mammal capture during commercial fishing | 3 | 3 | 5 | |
| 19877 | Describe protection of the marine environment during seafood vessel operations | 3 | 3 | 5 | |
| 19876 | Describe and use safe deck practices on a commercial fishing vessel | 3 | 3 | 15 | |
| 17936 | Demonstrate knowledge of lubrication, and lubricate equipment and machinery on board a commercial fishing vessel | 4 | 3 | 5 | |
| 17937 | Remove, sharpen and replace fish processing machinery knives on board a commercial fishing vessel | 4 | 3 | 5 | |
| 17953 | Carry out welding, describe and carry out processing factory systems repair, on a commercial fishing vessel | 4 | 3 | 17 | |
| 17954 | Maintain and adjust ancillary equipment of a fish processing factory on a commercial fishing vessel | 4 | 3 | 8 | |
| 23026 | Demonstrate knowledge of, operate, and monitor a boiler and auxiliary plant on a commercial fishing vessel | 3 | 3 | 6 | |
| 20310 | Demonstrate knowledge of, and use, a chemical in a seafood operation | 3 | 3 | 5 | |
| 16712 | Demonstrate knowledge of seafood naming systems, and identify New Zealand seafood species | 3 | 3 | 3 | |
| 12310 | Demonstrate knowledge of fire prevention and limitation and extinguish small fires on-board a vessel | 5 | 3 | 2 | |
| 15680 | Describe commercial catch handling procedures, and catch chilling and storage techniques | 3 | 2 | 5 | |
| 25945 | Demonstrate knowledge of, and maintain, a safe work area while working with seafood products | 2 | 2 | 5 | |
| Compulsory Credits | | | | 8 | 8 |
| Elective Credits | | | | 3 | |
| Context Credits | | | | 40 | |
| Qualification Credits | | | | 51 | |