



3130 v2 – NZC Seafood Processing (Level 3) Seafood Logistics Strand

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	6 Months
Programme Title	PR-35891 - 3130 NZC v2 - Seafood Processing (Level 3) (Seafood Logistics) v1		

Qualification Requirements

You will be awarded this qualification once you have completed 53 credits, the trainee must complete:

8 credits from the compulsory section

45 credits from the elective section

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	
Select 20 credits from the following unit standards					
16712	Demonstrate knowledge of seafood naming systems, and identify New Zealand seafood species	3	3	3	
15653	Demonstrate knowledge of, and complete, an individual system monitoring in a seafood operation	4	3	7	
26769	Demonstrate knowledge of a seafood operation's inventory control system, and complete inventory records	2	3	5	
25951	Describe, and supervise, reception and storage of seafood products and associated goods at a seafood operation	2	3	3	
26770	Demonstrate knowledge of the storage of, and store, seafood goods in a seafood storage facility	2	3	10	
29141	Apply product and stores knowledge to own work area in a primary industry operation	2	3	5	
29146	Work in and control a cool storage area in a primary industry operation	2	3	10	

Elective continued

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

Select 20 credits from the following unit standards					
25942	Describe, and carry out, seafood product checks, and complete documentation for receiving and dispatching product	2	3	5	
25944	Demonstrate knowledge of, and carry out, seafood product quality checks in a seafood operation	2	3	10	
25945	Demonstrate knowledge of, and maintain, a safe work area while working with seafood products	2	2	5	
26773	Demonstrate knowledge of, and carry out, safe work practices in a seafood goods storage facility	2	3	5	
29156	Unload transport containers in a primary products food processing operation	1	3	5	
29154	Operate palletising equipment in a primary products food processing operation	1	3	5	
29143	Load transport containers in a primary industry operation	2	3	5	
29150	Dispatch products in a primary products food processing operation	1	3	5	
Compulsory Credits				8	8
Elective Credits				45	
Qualification Credits				53	