



3130 v2 – NZC Seafood Processing (Level 3) Live Holding Strand

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	6 Months
Programme Title	PR-35889 - 3130 NZC v2 - Seafood Processing (Level 3) (Live Holding) v1		

Qualification Requirements

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

8 credits from the compulsory section

43 credits from the elective section

Note: no more than 53 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 5 credits from the following unit standards					
16340	Demonstrate knowledge of the biology of the New Zealand Greenshell mussel	5	3	5	
16673	Demonstrate knowledge of the biology of oysters	5	3	5	
17253	Demonstrate knowledge of the biology of abalone	5	3	5	
19851	Demonstrate knowledge of the biology of fin fish	4	3	5	
20305	Demonstrate knowledge of the biology of the sea urchin	4	3	5	
20306	Demonstrate knowledge of the biology of a species of aquatic Crustacea	4	3	5	

Elective continued

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

Unit No.	Unit Title	Version	Level	Credits	Selected
Select 35 credits from the following unit standards					
31494	Demonstrate knowledge of grading, and grade, seafood product	1	3	5	
31495	Demonstrate knowledge of packing, and pack live seafood	1	3	5	
25945	Demonstrate knowledge of, and maintain, a safe work area while working with seafood products	2	2	5	
29148	Pack products in a primary products food processing operation	1	3	10	
29149	Prepare containers to pack products in a primary products food processing operation	1	3	5	
17252	Demonstrate knowledge of, and monitor and maintain, reticulated water systems for a seafood live holding facility	4	3	20	
17255	Demonstrate knowledge of, and test for, water quality in a seafood live holding facility	4	3	10	
20310	Demonstrate knowledge of, and use, a chemical in a seafood operation	3	3	5	
22804	Demonstrate knowledge of the regulatory programme assuring safety of commercial bivalve shellfish at harvesting	3	3	5	
29095	Conduct routine maintenance to plant and equipment in a primary products food processing operation	1	3	5	
31496	Demonstrate knowledge of cleaning and sanitation, and clean and sanitise a seafood operation work area	1	3	3	
Compulsory Credits				8	8
Elective Credits				43	
Qualification Credits				51	