



2218 v2 – NZC Primary Industry Skills - Seafood (Level 2)

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|--|---|-----------------------|-----------------|
| Name | | Employer | |
| Employee Number (if applicable) | | Workplace/Site | |
| Enrolment Date | | Duration | 4 Months |
| Programme Title | PR-25624 - 2218 v2 NZC - Primary Industry Skills - Seafood (Level 2) v1 | | |

Qualification Requirements

You will be awarded this qualification once you have completed 40 credits, the trainee must complete:

10 credits from the compulsory section

30 credits from the elective section

Note: no more than 44 credits can be selected

Compulsory

The following unit standards are required

| Unit No. | Unit Title | Version | Level | Credits | Selected |
|----------|--|---------|-------|---------|----------|
| 31656 | Demonstrate knowledge of safe work practices in a primary industry operation | 1 | 2 | 10 | |

Elective

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

| Unit No. | Unit Title | Version | Level | Credits | Selected |
|--|--|---------|-------|-----------|-----------|
| Select 30 credits from the following unit standards | | | | | |
| 05328 | Identify and assess characteristics of seafood quality | 6 | 2 | 4 | |
| 05332 | Demonstrate knowledge of and use hygienic work practices while working with seafood | 7 | 2 | 5 | |
| 06204 | Weigh and label packed seafood product | 5 | 2 | 5 | |
| 06213 | Demonstrate knowledge of and use safe work practices in the seafood industry | 4 | 2 | 5 | |
| 15656 | Demonstrate basic knife skills to cut seafood product | 5 | 2 | 5 | |
| 16715 | Demonstrate knowledge of, and operate, a band saw for the production of seafood product | 4 | 2 | 10 | |
| 25183 | Demonstrate knowledge of, and operate, a fish skinning machine | 2 | 2 | 5 | |
| 25184 | Demonstrate knowledge of, and operate, a fish filleting machine | 2 | 2 | 5 | |
| 25185 | Demonstrate knowledge of, and operate, a fish mincing machine | 2 | 2 | 5 | |
| 25186 | Demonstrate knowledge of, and operate, a seafood impregnating machine | 2 | 2 | 5 | |
| 25187 | Demonstrate knowledge of, and operate, a fish slicing machine | 2 | 2 | 5 | |
| 25945 | Demonstrate knowledge of, and maintain, a safe work area while working with seafood products | 2 | 2 | 5 | |
| 31496 | Demonstrate knowledge of cleaning and sanitation, and clean and sanitise a seafood operation work area | 1 | 3 | 3 | |
| Compulsory Credits | | | | 10 | 10 |
| Elective Credits | | | | 30 | |
| Qualification Credits | | | | 40 | |