



3130 v2 – NZC Seafood Processing (Level 3) Fish and Fish Products Strand

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	6 Months
Programme Title	PR-35888 - 3130 NZC v2 - Seafood Processing (Level 3) (Fish and Fish Products) v1		
Context <i>Tick the context the trainee is completing</i>	Land Based		
	Sea Based		
	Point of Sale		

Qualification Requirements

You will be awarded this qualification once you have completed 51 credits, the trainee must complete only one of the available contexts.

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 – all Contexts

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 only one of the following unit standards					
31493	Demonstrate knowledge of handling practices, and produce seafood product fit for its intended purpose	1	3	5	
15344	Demonstrate knowledge of handling, and handle, bivalve molluscan shellfish product	4	3	5	

Elective – Land or Sea Based Context Only

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					
05316	Demonstrate knowledge of the effects and control of seafood spoilage, and the shelf life of seafood product	6	3	10	
06202	Demonstrate knowledge of chilling and chill seafood product	7	3	5	
06203	Demonstrate knowledge of thawing and thaw seafood product	5	3	5	
15344	Demonstrate knowledge of handling, and handle, bivalve molluscan shellfish product	4	3	5	
15653	Demonstrate knowledge of, and complete, an individual system monitoring in a seafood operation	4	3	7	
16712	Demonstrate knowledge of seafood naming systems, and identify New Zealand seafood species	3	3	3	
18281	Demonstrate knowledge of the smoking process, and smoke seafood product	4	3	15	
20310	Demonstrate knowledge of, and use, a chemical in a seafood operation	3	3	5	
20311	Demonstrate knowledge of shucking requirements, and shuck a species of shellfish in a commercial seafood operation	3	3	5	
20312	Demonstrate knowledge of filleting, and fillet a species of fish in a commercial seafood operation	3	3	10	
20313	Demonstrate knowledge of processing fishmeal, and operate a fishmeal plant	3	3	10	
23900	Demonstrate knowledge of, and set up, shut down, and maintain, a fish skinning machine	2	3	10	
23901	Demonstrate knowledge of, and set up, shut down, and maintain, a fish filleting machine	2	3	10	
23902	Demonstrate knowledge of, and set up, shut down and maintain a fish mincing machine	2	3	10	
23903	Demonstrate knowledge of, and set up, shut down and maintain, a seafood impregnating machine	2	3	10	
23904	Demonstrate knowledge of, and set up, shut down and maintain a band saw for seafood product	2	3	10	
23905	Demonstrate knowledge of, and set up, shut down and maintain, a fish slicing machine	2	3	10	
25942	Describe, and carry out, seafood product checks, and complete documentation for receiving and dispatching product	2	3	5	
25943	Demonstrate knowledge of a Risk Management Programme for a seafood operation	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	
25948	Demonstrate knowledge of packing, and pack, seafood product	2	3	5	
25949	Demonstrate knowledge of, and set up, and shut down, and maintain, an automated seafood machine	2	3	10	
27099	Demonstrate knowledge of, and carry out, aseptic sampling procedures in a seafood operation	2	3	10	
28263	Monitor a HACCP system in own work area in a food processing operation	1	3	5	
28619	Apply quality assurance practices to own work area in a primary industry operation	2	3	5	

Elective – Land or Sea Based Context Only Continued.....

28649	Demonstrate knowledge of automation in own work area in a primary products food processing operation	1	3	3	
29090	Demonstrate knowledge of product safety practices and processes in a primary industry operation	2	3	5	
29145	Work in a freezer 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	
29152	Operate packaging machines in a primary products food processing operation	1	3	10	
29155	Set up data capture equipment for packaging in a primary industry operation	2	3	5	
31493	Demonstrate knowledge of handling practices, and produce seafood product fit for its intended purpose	1	3	5	
31494	Demonstrate knowledge of grading, and grade, seafood product	1	3	5	
31496	Demonstrate knowledge of cleaning and sanitation, and clean and sanitise a seafood operation work area	1	3	3	

Elective – Point of Sale Context Only

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					
05316	Demonstrate knowledge of the effects and control of seafood spoilage, and the shelf life of seafood product	6	3	10	
12475	Demonstrate knowledge of, and store and monitor, seafood product at point-of-sale	3	3	5	
12476	Demonstrate knowledge of, and weigh, label, and pack seafood product at point-of-sale and maintain hygienic practices	3	3	7	
12477	Demonstrate knowledge of, and clean seafood product display and storage areas at point-of-sale	3	3	10	
12478	Prepare and service a seafood display at point-of-sale	3	3	15	
15344	Demonstrate knowledge of handling, and handle, bivalve molluscan shellfish product	4	3	5	
16712	Demonstrate knowledge of seafood naming systems, and identify New Zealand seafood species	3	3	3	
17057	Clean and maintain a live crustacean display or holding system	3	3	5	
17076	Clean and maintain a live shellfish display or holding system	3	3	5	
20310	Demonstrate knowledge of, and use, a chemical in a seafood operation	3	3	5	
21985	Demonstrate knowledge of, and provide, seafood product information to customers at point-of-sale	3	3	5	
28263	Monitor a HACCP system in own work area in a food processing operation	1	3	5	
31493	Demonstrate knowledge of handling practices, and produce seafood product fit for its intended purpose	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 All Contexts Credits				8	
Elective Context Credits				35	
Qualification Credits				51	