



3131 v1 – NZC Seafood Processing (Level 4)

Name		Employer	
Employee Number (if applicable)		Workplace/Site	
Enrolment Date		Duration	7 Months
Programme Title	PR-45796 - 3131 NZC v1 - Seafood Processing (Level 4) v1		
Context Option - Level 4 <i>(please select context)</i>	Production		
	Quality Control/Assurance		

Qualification Requirements

3131 v1 - NZC Seafood Processing (Level 4)

You will be awarded this qualification once you have gained 70 credits.

10 credits come from the Compulsory Section

60 credits come from the Elective Section/s

Maximum of 74 Credits can be selected from this programme (including compulsory unit standards)

Compulsory

The following unit standards are required

Unit No.	Unit Title	Version	Level	Credits	Selected
31658	Describe legislative compliance of work routines, and implement and monitor work routines in a seafood operation	1	4	10	10

Select only one Context option from below to complete the Elective requirements

Production Context Only

Level 4 – 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					
15655	Describe fish filleting, and fillet fish in a commercial seafood operation	5	4	20	
20314	Describe finished product quality for fishmeal, interpret reports and describe preventative actions	3	4	5	
16710	Describe and write work instructions for a seafood task	4	4	5	
17994	Describe personnel requirements in the seafood industry	3	4	5	
18493	Describe heat transfer and temperature profile in a seafood operation	3	4	5	
18494	Describe seafood biochemistry	4	4	10	
18495	Describe yield and productivity in the seafood industry	3	4	5	
28645	Monitor the implementation of health and safety practices in a primary products food processing operation	2	4	5	
28652	Implement work priorities in a primary products food processing operation	1	4	10	
28653	Analyse and convey workplace information in a primary products food processing operation	1	4	5	
29142	Supervise storage of products in a primary products food processing operation	1	4	5	
29144	Load and unload goods in a primary products food processing operation	1	4	5	
29147	Apply stock control procedures in a primary products food processing operation	1	4	5	
Select 30 credits from the following unit standards					
12315	Describe and supervise a seafood operation under a Hazard Analysis Critical Control Point system	5	4	10	
15654	Describe and supervise the compliance system in a seafood operation	4	4	10	
16713	Describe and review compliance with seafood product quality specifications	4	4	10	
16714	Describe techniques and test results used to evaluate seafood quality	5	4	5	
17995	Describe seafood spoilage mechanisms and control	4	4	10	
21976	Describe quality and contamination control in a seafood operation	3	4	10	
Compulsory Credits				10	10
Elective Credits				60	
Level 4 Qualification Credits				70	

Quality Control/Assurance Context Only

Level 4 – 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					
21976	Describe quality and contamination control in a seafood operation	3	4	10	
12315	Describe and supervise a seafood operation under a Hazard Analysis Critical Control Point system	5	4	10	
15654	Describe and supervise the compliance system in a seafood operation	4	4	10	
16713	Describe and review compliance with seafood product quality specifications	4	4	10	
18042	Describe concepts and principles of quality management used in the production of a seafood product	3	4	10	
18402	Describe seafood microbiology, interpret test data and take appropriate action	4	4	10	
21976	Describe quality and contamination control in a seafood operation	3	4	10	
27098	Describe potential sources of bacterial contamination and sampling techniques used in a seafood operation	2	4	15	
Select 30 credits from the following unit standards					
17573	Describe and complete documentation for the Trade Information and Catch Documentation Scheme	5	4	5	
18403	Describe food safety legislation and its application in the New Zealand seafood industry	4	4	10	
20831	Describe and complete documents for the Ministry for Primary Industries' Electronic Certification system	4	4	10	
21566	Describe and carry out operator verification in a seafood operation for a risk management programme	4	4	15	
21977	Describe the operation and verification of a risk management programme for a seafood operation	4	4	10	
21978	Describe and carry out development, implementation and maintenance of a documented system in a seafood operation	3	4	10	
21979	Describe and carry out an audit of a documented system in a seafood operation	3	4	10	
28264	Demonstrate understanding of a HACCP application in a food processing operation	2	4	10	
28620	Monitor the implementation of a quality system in a primary industry operation	2	4	5	
28622	Participate in a quality audit in a primary products food processing operation	2	4	10	
28631	Implement food safety requirements in a primary products food processing operation	1	4	5	
Compulsory Credits				10	10
Elective Credits				60	
Level 4 Qualification Credits				70	