

## 1648 National Certificate v1 in Seafood Risk Management (Processing Quality) L4

<b>Name</b>		<b>Company</b>	
<b>Employee Number</b>		<b>Site</b>	
<b>Enrolment Date</b>		<b>Programme Duration</b>	9 months

### Qualification Requirements

You'll be awarded this qualification once you've gained 50 credits. 25 credits come from the Compulsory section and 25 credits come from the Electives.

### Compulsory

These unit standards must be completed

Unit No.	Unit Title	Level	Credit	Selected
21566	Carry out Operator Verification for a seafood processing operation as part of a Risk Management Programme	4	15	15
21977	Explain the operation and verification of a Risk Management Programme for a seafood operation	4	10	10
<b>Total</b>			<b>25</b>	<b>25</b>

### Electives

For this section you need to choose 25 credits from the Electives:

- At least 15 credits must come from Elective 1
- The remaining 10 credits may come from Elective 1 or Elective 2.

### Elective 1

Choose at least 15 credits from the unit standards listed below

Unit No.	Unit Title	Level	Credit	Selected
12315	Supervise a seafood processing operation under a Hazard Analysis Critical Control Point system	4	10	
12316	Coordinate development, and discuss implementation and verification of a HACCP plan for a seafood processing operation	6	30	
16710	Write work instructions for a seafood processing task	4	5	
16711	Evaluate the quality of a batch of seafood using a company score system	4	10	
16713	Review compliance with company seafood product quality specifications	4	10	
16714	Explain techniques and interpret results for the evaluation of seafood product quality	4	5	
17995	Describe seafood spoilage mechanisms, and how seafood spoilage is controlled	4	5	

17996	Develop, confirm and review a hazard identification and analysis and CCP determination for a seafood product	5	20	
18042	Explain concepts and principles of quality management used in the production of a seafood product	4	8	
18402	Demonstrate knowledge of seafood microbiology	4	10	
18403	Explain food safety legislation and its application in the New Zealand seafood industry	4	10	
20314	Demonstrate knowledge of finished product quality for fishmeal	4	5	
20831	Explain and operate the New Zealand Food Safety Authority's Electronic Certification system of Official Assurance	4	10	
20832	Explain certification requirements for a seafood premise operating under the Animal Products Act 1999	5	5	
21976	Explain quality and contamination control in a seafood operation	4	10	
			<b>Elective 1 Total</b>	

## Elective 2

Choose the remaining credits from the unit standards listed below

Listed below are commonly used unit standards within the industry. If you require other unit standards, please contact a Seafood Training Co-ordinator by emailing [seafood@primaryito.ac.nz](mailto:seafood@primaryito.ac.nz) for advice and assistance.

Unit No.	Unit Title	Level	Credit	Selected
15654	Supervise the compliance system in a seafood operation	4	10	
17994	Explain personnel requirements in the seafood industry	4	5	
18493	Demonstrate knowledge of heat transfer in a seafood processing operation	4	5	
18494	Explain basic seafood biochemistry	4	10	
18495	Explain yield and productivity in the New Zealand seafood industry	4	5	
			<b>Elective 2 Total</b>	

		Selected
Total credits from Compulsory		25
Total credits from Elective 1		
Total credits from Elective 2		
<b>Total Qualification Credits</b>		<b>50</b>