

1621 National Certificate v1 in Seafood Processing L3

Strand: Intermediate Processing Skills

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	12 months

Qualification Requirements

You'll be awarded this qualification once you've gained 62 credits. 25 credits come from the Compulsory section, 7 credits come from the Elective, and 30 credits come from the Basic Processing Skills strand.

Compulsory

These units must be completed

Unit No.	Unit Title	Level	Credit	Selected
497	Demonstrate knowledge of workplace health and safety requirements	1	3	3
5316	Describe seafood spoilage factors and their controls	3	10	10
5332	Maintain personal hygiene and use hygienic work practices while working with seafood	2	7	7
6213	Describe and use safe work practices in the seafood industry	2	5	5
Total			25	25

Elective

Choose one unit from the unit standards listed below

Unit No.	Unit Title	Level	Credit	Selected
5331	Handle seafood product	2	7	
15344	Handle bivalve molluscan shellfish product	2	7	
Elective Total				

Intermediate Processing Skills Strand

For this section you need to choose 30 credits:

- At least 15 credits must come from the Intermediate Processing Skills Strand Elective
- The remaining 15 credits may come from the Basic Processing Skills Strand Elective, or the Basic Processing Skills Strand Balance.

Intermediate Processing Skills Strand Elective

Choose at least 15 credits from the unit standards listed below

Unit No.	Unit Title	Level	Credit	Selected
6200	Grade and pack seafood product to company specifications	3	10	
6201	Freeze seafood product	3	7	

6202	Chill seafood product and operate a chiller	3	10	
6203	Thaw seafood product	3	7	
6212	Clean and sanitise a seafood processing plant	3	5	
15653	Describe and complete the monitoring of an individual system in a seafood operation	3	7	
20310	Safely handle and use a chemical in the seafood industry	3	5	
20311	Shuck a species of shellfish in a commercial seafood processing operation	3	5	
20312	Fillet a species of fish in a commercial seafood processing operation	3	10	
20313	Operate a fishmeal plant	3	10	
21980	Demonstrate knowledge of the processing sector of the New Zealand seafood industry	3	5	
31983	Supervise the labelling of seafood product	3	5	
23901	Demonstrate knowledge of and set up, shut down and maintain a fish filleting machine	3	10	
23902	Demonstrate knowledge of and set up, shut down and maintain a fish mincing machine	3	10	
23903	Demonstrate knowledge of and set up, shut down and maintain a fish impregnating machine	3	10	
23904	Demonstrate knowledge of and set up, shut down and maintain a band saw for seafood product	3	10	
23905	Demonstrate knowledge of and set up, operate, shut down and maintain a fish slicing machine	3	10	
25949	Operate an automated seafood processing machines used in a seafood processing plant	3	10	
25951	Supervise storage of seafood products and associated goods at a seafood plant	3	3	
				Intermediate Processing Skills Strand Elective Total

Intermediate Processing Skills Strand Balance

Choose the remaining credits, if required, from the unit standards listed below

Listed below is a commonly used unit standard within the industry. If you require other unit standards, please contact a Seafood Training Co-ordinator by emailing seafood@primaryito.ac.nz for advice and assistance.

Unit No.	Unit Title	Level	Credit	Selected
18281	Smoke seafood product	3	15	
25942	Carry out seafood product checks and complete the documentation required for receiving and dispatching product	3	5	
				Intermediate Processing Skills Strand Balance Total

		Selected
Total credits from Compulsory		25
Total credits from Elective		
Total credits from Intermediate Processing Skills Strand Elective		
Total credits from Intermediate Processing Skills Strand Balance		
Total Qualification Credits		62