

## 1621 National Certificate v1 in Seafood Processing L2

### Strand: Basic 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 43 credits. 25 credits come from the Compulsory section, 7 credits come from the Elective, and 11 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
<b>Total</b>			<b>25</b>	<b>25</b>

### 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	
<b>Elective Total</b>				

### Basic Processing Skills Strand

For this section you need to choose 11 credits:

- At least 5 credits must come from the Basic Processing Skills Strand Elective
- The remaining 6 credits may come from the Basic Processing Skills Strand Elective, or the Basic Processing Skills Strand Balance.

### Basic Processing Skills Strand Elective

Choose at least 5 credits from the unit standards listed below

Unit No.	Unit Title	Level	Credit	Selected
5328	Identify characteristics of seafood quality	2	4	

6204	Weigh, close and label packed seafood product	2	7	
15344	Handle bivalve molluscan shellfish product	2	7	
15656	Use basic knife skills to cut seafood product	2	7	
15884	Describe characteristics of bivalve molluscan shellfish quality	2	3	
16712	Identify seafood species in the New Zealand seafood industry	2	3	
25945	Maintain a safe work area while working with seafood products	2	5	
25948	Pack seafood products for chilled distribution	2	5	
25950	Store and prepare packaging for seafood products	2	5	
				<b>Basic Processing Skills Strand Elective Total</b>

### Basic Processing Skills Strand Balance

The remaining credits may come 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](mailto:seafood@primaryito.ac.nz) for advice and assistance.

Unit No.	Unit Title	Level	Credit	Selected
25183	Demonstrate knowledge of and operate a fish skinning machine	2	5	
				<b>Basic Processing Skills Strand Balance Total</b>

		Selected
Total credits from Compulsory		25
Total credits from Elective		
Total credits from Basic Processing Skills Strand Elective		
Total credits from Basic Processing Skills Strand Balance		
<b>Total Qualification Credits</b>		<b>43</b>