

1646 National Certificate v1 in Seafood Processing (Cleaning and Sanitising) L3

Name		Company	
Employee Number		Site	
Enrolment Date		Programme Duration	9 months

Qualification Requirements

You'll be awarded this qualification once you've gained 40 credits. 30 credits come from the Compulsory section and 10 credits come from the Elective section.

Compulsory

The following units are required

Unit No.	Unit Title	Level	Credit	Selected
6212	Clean and sanitise a seafood processing plant	3	5	5
20310	Safely handle and use a chemical in the seafood industry	3	5	5
25946	Explain contamination, and cleaning and sanitation, in a seafood processing plant	3	10	10
25947	Describe micro-organisms, microbiological contamination, and cleaning and sanitation verification, in a seafood plant	3	10	10
Total			30	30

Elective

Choose at least 10 credits from the unit standards listed

Unit No.	Unit Title	Level	Credit	Selected
5316	Describe seafood spoilage factors and their controls	3	10	
25942	Carry out seafood product checks and complete the documentation required for receiving and dispatching product	3	5	
25949	Operate an automated seafood processing machine used in a seafood processing plant	3	10	
25951	Supervise storage of seafood products and associated goods at a seafood plant	3	3	
27099	Describe and carry out aseptic sampling procedures in a seafood processing operation	3	10	
Elective Total				

Credit Summary			Selected
		Total credits from Compulsory	30
		Total credits from Elective	
		Total Qualification Credits	40