

## 0436 Limited Credit Package v3 in Seafood Retailing L2

<b>Name</b>		<b>Company</b>	
<b>Employee Number</b>		<b>Site</b>	
<b>Enrolment Date</b>		<b>Programme Duration</b>	5 months

### Programme Requirements

Choose at least 24 credits from the units standards listed. Please note that only 20 credits will be funded.

Unit No.	Unit Title	Level	Credit	Selected
167	Practice food safety methods in a food business	2	4	
497	Demonstrate knowledge of workplace health and safety requirements	1	3	
5316	Describe seafood spoilage factors and their controls	3	10	
5328	Identify characteristics of seafood quality	2	4	
5331	Handle seafood product	2	7	
5332	Maintain hygiene and use hygienic work practices	2	7	
6204	Weigh, close and label packed seafood product	2	7	
6213	Describe and use safe work practices in the seafood industry	2	5	
12475	Store, and maintain the presentation and quality of, seafood product in display and storage areas	2	5	
12476	Weigh, label, wrap, and pack seafood product for cross counter sale	2	5	
12477	Clean and maintain display and serviced cases for seafood product	2	8	
12478	Prepare and service a seafood counter for retail	2	15	
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>Total</b>			<b>24</b>	