

Seafood Training Services

SEAFOOD INDUSTRY TRAINING PROGRAMME INFORMATION



Seafood Training
SERVICES



THE SEAFOOD TRAINING SERVICES ADVANTAGE.

Seafood Training Services is an innovative training organization that is constantly improving our methods of training and resources. At STS we have developed all of our own training resources with pictures and examples that depict real life situations, this assists students with their learning during the assessment process.

In 2014 we were the first training provider to introduce intercom headsets for communication between tutors and students, this innovation increases employee understanding and allows trainees to be trained and evaluated whilst in a normal working environment. In 2015 we launched a new electronic assessment system.

This information booklet provides a snapshot of our programmes and the benefits that training has for both learners and employers. As we are a community minded organisation, these programmes have been developed to assist and improve both the skills and employability of learners by creating sensible and practical training relevant to our industry partners.

Aim

The National Certificate in Seafood Processing is an introduction for students wishing to work in the seafood processing industry, whether land based at factory sites, or at sea. Training also provides additional foundation learning and skills for students already working within the seafood industry.

On successful completion of this programme, students will be able to use their skills and knowledge to gain employment within the seafood industry, utilise transferable skills relevant to other food processing industries or provide other employment opportunities for students already working in the seafood and related industries.

The programme focuses on practical applications of the learning outcomes by utilising classroom and practical settings throughout, with students continually operating as part of a team.

Programme Structure

The National Certificate in Seafood Processing with strands in Basic Processing Skills 43 credits, and Intermediate Processing Skills 62 credits, Levels 2-3 qualifications. The level of each unit standard is dependent on the complexity of learning and reflects the content of the qualification. The programme is completed on a part time basis equivalent to the number of weeks required.

Students are able to learn while in their place of employment, in conjunction with some face-to-face classroom learning. The programme provides students with the opportunity to apply new knowledge and to practice a broad base of new skills in a safe and realistic learning environment which supports consistency of performance whilst developing a broad base of practical skills and theoretical knowledge. It involves work in the classroom, practical experience in the factories or via a mobile training unit as well as experience in an industry setting.

The programme is for:

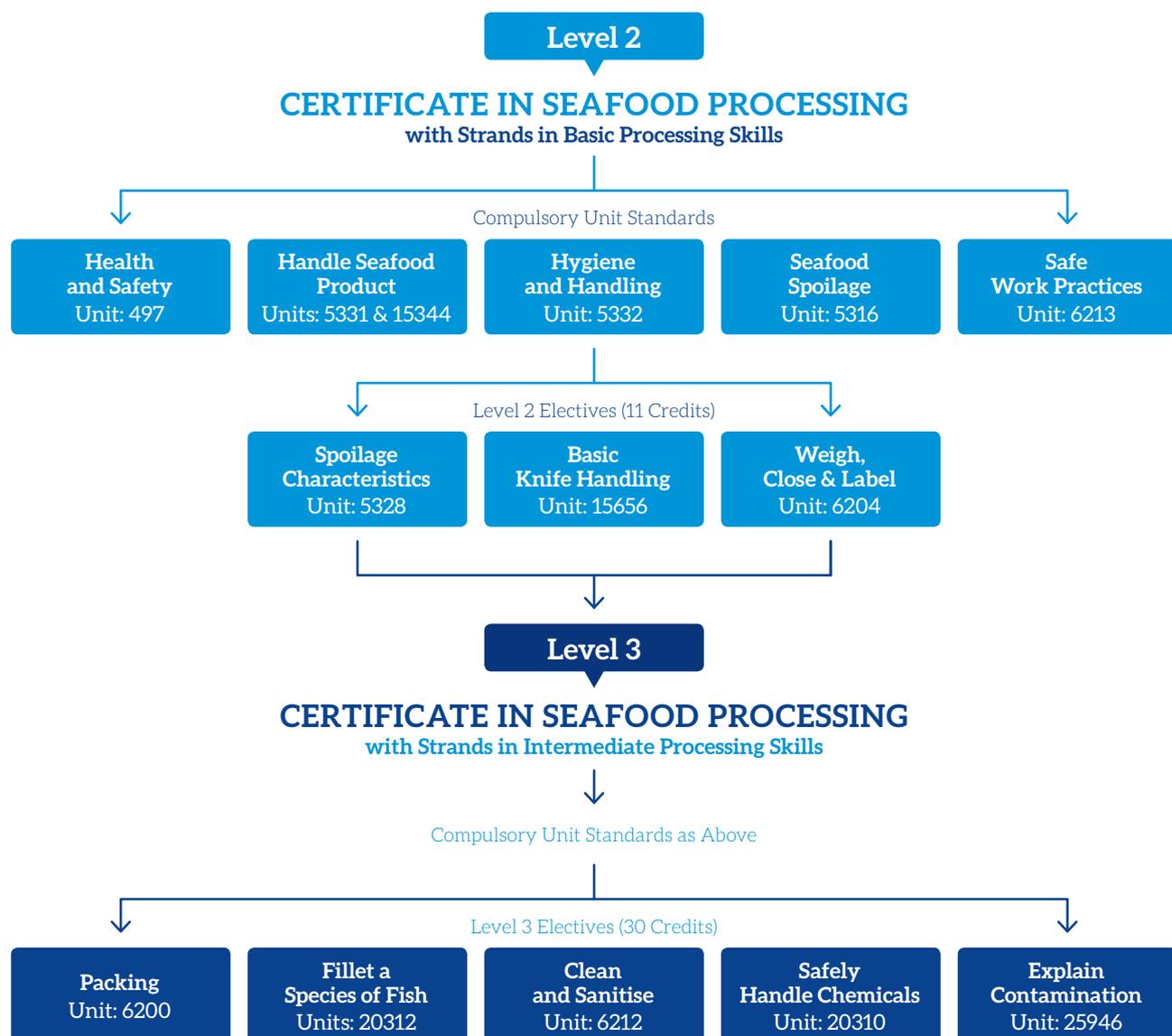
- ✓ Employee's in the seafood processing industry
- ✓ Potential employees of the seafood processing industry
- ✓ Prospective employees and seasonal staff
- ✓ Students who have access to the seafood processing industry.

QUALIFICATION DETAILS.

Graduates of the Certificate in Seafood Processing have the option of further study of seafood programmes.

In both the Level 2 & 3 electives, there are a variety of unit standards that are available, however STS have found the common electives selected wide spread throughout the seafood industry.

Also STS predominantly provide either a packing or knife handling unit standard to individuals depending on their role in either of these areas.



GRADUATE PROFILE.

Level 2

Graduates of the National Certificate in Seafood Processing with strands in Basic Processing Skills will:

- ✓ Have a basic depth of seafood processing knowledge and skills
- ✓ Be competent in core practical skills required for seafood processing
- ✓ Have the ability to utilise practical skills in an industry context with supervision
- ✓ Be qualified to enter into higher education in the seafood processing industry.

Level 3

Graduates of the National Certificate in Seafood Processing with strands in Intermediate Processing Skills will:

- ✓ Have substantial depth of seafood processing knowledge
- ✓ Be confident and competent in core practical skills required for seafood processing
- ✓ Have the ability to utilise practical skills in an industry context with supervision
- ✓ Be qualified to enter into higher education in the seafood processing industry.



PROGRAMME:

Health and Safety & Safe Work Practices (Level 1-2)

Health and Safety & Safe Work Practices

Units: 497 & 6213

Aim

This course provides students with the skills and knowledge to understand, identify and describe legislative rights and responsibilities for workplace health and safety, and explain how hazards are defined in the Health and Safety in Employment (HSE) Act.

Benefits

- ✓ Provides staff with awareness of their work environment and helps reduce accidents in the workplace
- ✓ Exposes students to simulated scenarios that make them aware of different hazards and situations they may not be aware of or think about
- ✓ Brings safety aspects of an employees work to their attention
- ✓ By learning Health and Safety work practices, your staff can do their work more easily and safely, in turn this can boost morale, increase productivity and reduce costs.

PROGRAMME:

Seafood Spoilage Factors and Characteristics in Seafood (Level 2-3)

Seafood Spoilage Factors and Characteristics

Units: 5316, 5328 & 15884

Aim

The purpose is for students to be able to describe spoilage factors, their controls and the characteristics of seafood or bivalve shellfish quality.

Benefits

- ✓ Provides individuals with an understanding of seafood spoilage
- ✓ Shows the effects of quality/poor quality
- ✓ Increases awareness of quality requirements
- ✓ Provides students with background knowledge on how to control seafood spoilage
- ✓ Students will be able to identify the ages or stages of quality for seafood products
- ✓ Reduces the risk of poor quality products reaching the customer and the need for recalls or other potential issues.

PROGRAMME:

Hygiene and Handling (Level 2)

Hygiene and Handling

Units: 5331, 5332 & 15344

Aim

The purpose of this compulsory course is for students to be able to describe and maintain personal hygiene and hygienic work practices and to describe the techniques for the prevention of food-borne diseases in seafood products or bivalve shellfish.

Benefits

- ✓ Provides a clear understanding of hygiene requirements in a factory environment
- ✓ Shows the consequences of poor hygiene and handling
- ✓ Highlights the risks of poor hygiene and handling
- ✓ Reduce the risk of potential contamination in the workplace
- ✓ Reduce the risk of factory closures from non-compliance or bacteria out breaks
- ✓ Reduces the risk of poor handling.



PROGRAMME:

Pack, Weigh, Close and Label Seafood Product (Level 2-3)

Pack, Weigh, Close and Label Seafood Product

Units: 6200 & 6204

Aim

The purpose of this basic processing elective is for students to be able to describe company specifications for seafood product, check accuracy of scales, weigh seafood product, label seafood product and close packaging.

Benefits

- ✓ Provides a better understanding of company specifications
- ✓ Provides awareness to recovery losses through poor handling of product
- ✓ Increases awareness of tolerances and the risk of over or under weight of packed cartons
- ✓ Students are able to meet and recognise company requirements for checking accuracy of scales, weighing and labeling products which will enhance efficiency within the factory and reduce recalls.



PROGRAMME:

Freeze, Chill and Thaw Seafood Product (Level 3)

Freeze, Chill and Thaw Seafood Product

Units: 6201, 6202, 6203

Aim

The aim of this intermediate processing elective is for students to describe the method of freezing a seafood product, and freeze a seafood product.

The purpose of this intermediate processing elective is for students to be able to describe chilling techniques for seafood product, chill seafood product and operate a chiller. Students are also required to describe thawing techniques for seafood product and thaw a selected seafood product.

Benefits

- ✓ Describe the method of freezing a seafood product
- ✓ Handle and freeze a seafood product with better care
- ✓ Describe chilling techniques for seafood product
- ✓ Have a better understanding of chilling seafood product and operate a chiller
- ✓ Describe thawing techniques for seafood product
- ✓ Thaw seafood product with a better understanding of drip loss
- ✓ Reduce damaged cartons during frozen storage by providing awareness of the importance of not damaging packaging
- ✓ Handling techniques to avoid product movement
- ✓ Understand drip loss
- ✓ Understand the importance of ice and maintaining product temperatures.



PROGRAMME:

Use a Skinning Machine, Fish Mincing Machine, Fish Impregnation Machine, Band Saw or Automated Seafood Processing Machine (Level 2-3)

Use a Skinning Machine, Fish Mincing Machine, Fish Impregnation Machine, Band Saw or Automated Seafood Processing Machine

Units: 25183, 23902, 23903, 23904 or 25949

Aim

The purpose of this intermediate elective is for students to be able to describe the effects of the operation of a fish mincing machine on a seafood product, demonstrate knowledge of setting up a fish mincing machine, demonstrate knowledge of shutting down and cleaning a fish mincing machine and maintain a fish mincing machine.

Benefits

- ✓ Understand the benefits of good maintenance and the effects of not maintaining machinery
- ✓ Reduce yield losses from incorrect settings
- ✓ Learn safety requirements of machinery
- ✓ Learn the risks of not using guards or safety switches
- ✓ Learn the importance of monitoring machinery
- ✓ Learn the importance of maintenance schedules
- ✓ Reduce accidents
- ✓ Increase productivity by learning about flow.



PROGRAMME:

Basic Knife Skills

(Level 2)

Basic Knife Skills

Unit: 15656

Aim

The purpose of this basic processing elective is for students to be able to describe company specifications for seafood product, use safe knife handling procedures, maintain knives and cut seafood to company requirements.

Benefits

- ✓ Learn the basic use of a knife and the impact a handler can have on product yield and quality
- ✓ Learn the importance of a sharp knife
- ✓ Improves product quality
- ✓ Increases product recovery
- ✓ Increases productivity
- ✓ Provides an awareness of safe knife handling
- ✓ Assists in the reduction of knife cuts, which saves on ACC costs and loss of productivity from staff being off work due to injury.





PROGRAMME:

Filleting (Level 3)

Filleting

Unit: 20312

Aim

The purpose of this intermediate elective is for students to be able to describe the requirements for filleting a species of fish and fillet a species of fish at a commercial rate in a commercial seafood processing operation, explain productivity, yield and quality associated with filleting fish, explain the prerequisites required for fish filleting and fillet fish.

Benefits

- ✓ Increases productivity and awareness
- ✓ Increases recovery and awareness
- ✓ Learn about the impact of poor filleting techniques and handling has on the product and company profits
- ✓ Understand company specifications
- ✓ Improves product quality
- ✓ Provides staff with a better understanding of customer specifications.

PROGRAMME:

Shucking Shellfish (Level 3)

Shuck a Species of Shellfish

Unit: 20311

Aim

The purpose of this unit is for students to be able to describe the requirements for shucking a species of shellfish, and shuck a species of shellfish at a commercial rate in a commercial seafood processing operation.

Benefits

- ✓ Understand company specifications and the importance of meeting these requirements
- ✓ Ability to describe and shuck a species of shellfish at a commercial rate in a commercial seafood processing operation in accordance with company requirements
- ✓ Provide recovery awareness regarding the impact of downgraded product
- ✓ Improve product quality and awareness
- ✓ Increase productivity and awareness.

PROGRAMME:

Cleaning and Sanitation (Level 3)

Cleaning and Sanitation

Units: 6212 & 25946

Aim

The purpose of this course is for students to be able to describe contamination in a seafood processing plant, describe cleaning and sanitation and clean and sanitise seafood processing plant and equipment, explain contamination, the active ingredients in cleaning and sanitation chemicals and cleaning and sanitation requirements.

Benefits

- ✓ Learn about the importance of cleaning and sanitizing
- ✓ Understand the limits chemicals have in different situations
- ✓ Understand the important of using the correct quantity and time when mixing chemicals
- ✓ Explain contamination
- ✓ Active ingredient in chemicals
- ✓ Provides students with an understanding of safe handling requirements.

PROGRAMME:

Safely Handle and Use a Chemical (Level 3)

Safely Handle and Use a Chemical

Unit: 20310

Aim

The purpose of this course is for students to be able to understand safety requirements for handling, storing, and using chemicals as well as describing the procedures to be followed in an incident involving chemicals.

Benefits

- ✓ Ability to describe the safety requirements for the handling and storage of chemicals used in the industry in accordance with company requirements
- ✓ Learn about the importance of safe handling and storage
- ✓ Understand the limits chemicals have in different situations
- ✓ Understand the important of using the correct quantity and time when mixing chemicals
- ✓ Understand procedures to be followed in an incident involving chemicals.



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