

Level 2 – Micro-credentials

Level 2 Primary Industry Skills Qualification is NOT part of this Seafood Qualification Review

These proposed micro-credentials have been drafted at the request of Industry and providers.

They are intended to both meet a current industry training need and provide opportunities for a range of people to be safe and “have a taste” of the Seafood industry before committing to a specific pathway.
Upon completion, trainees will be awarded the sector specific micro-credential.

Micro-credential Inshore Fishing Vessel (20 cr)

- Personal wellbeing & workplace safety
- Effective communication - introduction
- Practical Skills (inshore vessels)

Micro-credential Seafood Processing (20 cr)

- Personal wellbeing and workplace safety
- Effective communication - introduction
- Practical Skills (seafood processing)

Micro-credential Aquaculture (20 cr)

- Personal wellbeing & workplace safety
- Effective communication - introduction
- Practical Skills (aquaculture)

Level 2 Primary Industry Skills – to be reviewed early 2024 (30-40 credits)

Depending on the outcome of the 2024 review of the Level 2 Primary Industry Skills Qualification, the above Level 2 micro-credentials may be changed, remain unchanged, or be retired entirely.

Level 3 - micro-credentials leading to a full qualification (50 – 55 credits)

A **single qualification** leading to an award of:

NZ Certificate in the Seafood Industry Operations (Level 3)

Where learners have focused solely on one sector of study this Certificate may be awarded in contexts of:
Seafood Processing or **Commercial Fishing** or **Aquaculture** or **Quality Control and Compliance** or **General**

Core component (10 credits)

- Health and safety – the rights & responsibilities as employees and employers
 - Wellbeing – holistic models and key support services
- Communication - learner mindset, manaakitanga and kotahitanga in seafood industry operations
- Industry Quality – products/processes and environmental obligations (kaitiakitanga)

Technical and pan-sector topics/roles for micro-credential development

- Food Safety,- hygiene and handling 10
- Filleting and Trimming 15
- Pack, Weigh, Grade & Label 15
- Cleaning & sanitation 15
- Storage and logistics 10
- Machine operations 10
- Biology fish/shellfish 10
- Receiving fish/shellfish 10

- Biosecurity and systems - introduction 10
- Quality Assurance and HACCP awareness 10
- Environmental best practice & waste management 5
- Leadership introduction 5
- Customary fishing introduction 5
- Māori tikanga in the workplace 5

- Aquaculture hatchery 15
- Aquaculture husbandry 15
- Aquaculture rearing systems 10
- Harvesting fish/shellfish 10
- Receiving fish/shellfish 10

- Introduction to QMS - legislation, environment and protected species 10
- Harvesting operations and equipment 20
- Commercial vessel operations and equipment 20
- Customary fishing introduction 15
- Environmental and wildlife best practices 10
- Equipment repair and care 15
- Introduction to on vessel crane and lifting operations 15



Level 4 - micro-credentials leading to a full qualification (70 credits)

A **single qualification** leading to an award of:

NZ Certificate in the Seafood Industry Advanced Operations (Level 4)

Where learners have focused solely on **one sector of study** this Certificate may be awarded in contexts of:
Seafood Processing or Commercial Fishing or Aquaculture or Resource Management and Compliance or General

Level 4 – Core component (15 credits)

- Health & Safety - company culture and legislation
- Hauora and mental health –first aid for teams (aligned with St Johns, EMA etc.)
 - Effective communication in a range of seafood industry operations
- Kaitiakitanga – introduction to resource management in marine environments

Technical and pan-sector topics/roles for micro-credential development

- Food Safety – HACCP monitoring and RMP awareness - 20
- RMP operator verification 15
- Implement and monitor factory operations 20
- Implement and monitor post-harvest handling 20
- Health & Safety monitoring 15
- Microbiology and food safety regulations 15
- Biosecurity and Systems 15
- Environmental best practice and compliance 15
- Team leadership 10
- Effective communication - personnel and relevant authorities 10
- Customary fishing rights 15
- Te ao Māori practice in the workplace 10
- Aquaculture Hatchery & Husbandry 15
- Aquaculture Health and Product Quality 15
- Marine Operations - Farming 20
- Aquaculture Diving 20
- Implement and monitor factory operations 20
- Implement and monitor post-harvest handling 20
- Maintain commercial fishing machines 15
- Factory seafood vessel repair and maintenance 30
- Factory seafood vessel compliance - safety, stock, yield 30
- Safe seafood vessel management 20
- On vessel crane and lifting operations 40



Level 5 – Micro-credentials

Micro-credential – People and business leadership (25 credits)

- Plan, implement and review staff employment and work allocation, and apply interpersonal and leadership skills to monitor staff performance, health, safety, and well-being requirements in a seafood industry business

Micro-credential – Operational and sustainable management (15 credits)

- Lead professional investigations
- Plan and manage seafood legislative food health and safety requirements, and organisation policies and procedures to ensure safe, compliant, sustainable, and efficient operations

Micro-credential – Environmental sustainability (25 credits)

- Plan, implement and review the environmental sustainability requirements of a seafood industry business

Micro-credential - Operational and equipment management (15 Credits)

- Lead professional investigations
- Monitor fitness and oversee maintenance or replacement of factory machines & equipment

Pathway into:

Level 5 – NZ certificate in Primary Industry Business Management

Pathway into:

Level 5 – NZ Certificate in Seafood (strands in Aquaculture, Seafood Processing and Commercial Fishing)