



Some Institutions
with Aquaculture
Options:

NMIT

Queen Charlotte
College

Marlborough Boys
College

New Zealand
Seafood ITO

NIWA

Did you know?
Most Aquaculture
companies do in-
house training



Think this is for you and
would like to know more?

Contact:
Marine Farming Association
info@marinefarming.co.nz
03) 578 5044

Career in Aquaculture?



**Aquaculture - it can offer you so much more
than you ever imagined**

1 Main Street
PO Box 86
Blenheim

P: 03 578 5044
F: 03 578 5046
E: info@marinefarming.co.nz
W: www.marinefarming.co.nz

“ In your community since 1973 ”

Career Options for Aquaculture

Skipper

The skipper (captain) of a marine farming vessel has an important role. The skipper ensures both the safety of the crew and vessel as well as to ensure all food safety and environmental standards are maintained. The skipper is required to hold Maritime New Zealand certificates relative to the size of the vessel

Deckhand

The deckhand on a marine farming vessel undertakes various activities such as seeding crop, cleaning farming equipment and harvesting products. Qualifications for deckhands are available and are part of the progression to a skippers position

Farm Assistant

Farm assistants on sea cage farms are responsible for farm husbandry including feeding, net cleaning and mortality collection. Farm assistants can also be divers who work in and around the sea cage operations. Divers are required to meet Aquaculture Diving Standards

Farm Manager

A farm manager is responsible for the day to day operation of a marine farm. This includes Occupational Safety, staff rosters, farm budgets and other matters relating to navigational aids and environmental monitoring

Marine Science

Marine Scientists are often attached to aquaculture farms. Their main role is stock health, water quality and environmental management. Most marine scientists have a university degree and have experience in fish husbandry

Seafood Processor

Most aquaculture products in New Zealand are required to be processed in Licensed Fish Receiving Plants (fish processing factories). These factories require a high standard of hygiene. Unit standards in seafood are attainable through work place training

Food Technologist

Food Technologists research new food products and develop ways to produce and improve the quality of these products. Also they develop and improve the processing, packaging, storage, and safety of food in accordance with government and industry standards.

Processor Supervisor/Manager

All processing factories have a manager who is responsible for staff training, safety and supervision. Budget management is also the responsibility of the Processing Plant Manager. Hygiene and food safety is a critical responsibility of the Processing Factory Manager



Former Golden Bay High School student Vaun Shearer (pictured), says 2011 has been one of the best years of his life.

“I’ve been studying the Diploma of Aquaculture at Nelson Marlborough Institute of Technology and it’s been great – even better than I expected with heaps of hands-on learning.”

“My message to other school leavers is, if you like aquaculture, go for it.”