

**Overview**

This standard is about the skills and knowledge you need for assembling fish or shellfish products by hand. For example, forming food products using fish or shellfish in combination with other animal or plant based foodstuffs to assemble products such as fish kebabs and sushi products. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to and assemble fish/shellfish products. You must also be able to complete the assembly of products.

This standard is for you if you work in the fish or shellfish industry and are involved in the assembling of fish or shellfish products by hand.

## Assemble fish or shellfish products by hand

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### Performance criteria

*You must be able to:*

1. assemble fish/shellfish products in accordance with organisational standards
2. confirm product specification
3. prepare and maintain work station throughout the process
4. obtain tools and equipment required to support product assembly, including hygiene and personal protective equipment
5. obtain fish/shellfish and other raw materials to meet the required product specification
6. assemble fish/shellfish products according to product specification
7. use tools and equipment effectively to support production process
8. achieve required rate of production
9. handle and store fish/shellfish and other food materials in a manner which maintains quality and condition
10. dispose of waste material to maintain condition of work station
11. make sure the product is transferred safely to the next stage in the processing operation
12. deal with materials that can be re-cycled or re-worked
13. dispose of waste material according to organisational procedures
14. maintain communication
15. complete records in accordance with organisational requirements

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### Knowledge and understanding

*You need to know and understand:*

1. what the organisational standards are and what may happen if they are not followed
2. the tools and equipment required to support product assembly
3. how to obtain and interpret the relevant process specification
4. how to identify common fish/shellfish products and other raw materials
5. how to prepare and maintain work stations in a condition suitable for product assembly
6. how to assess the quality of fish/shellfish products and other raw materials
7. how to assemble products to achieve the required product specification
8. the importance of accuracy during product assembly
9. how to deal with fish/shellfish and food materials that are not fit for use
10. common quality problems associated with the production of fish/shellfish products
11. the risks associated with the handling of high and low care products
12. what action to take when the process specification is not met
13. when fish/shellfish and food materials can be re-worked and re-cycled
14. product control and traceability during product assembly
15. how to maintain the condition of tools and equipment
16. how to dispose of waste and why it is important to do so
17. the limits of your own authority and competence and why it is important to work within those limits
18. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

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