

Overview

This standard is about the defrosting of fish or shellfish as part of a processing operation. It details the skills and knowledge required to set-up and maintain the defrosting process. It is also about working to product specifications and production schedules.

You must be able to prepare to and defrost fish or shellfish including confirming specification. You must also be able to complete the defrosting process including the monitoring of the defrosting process.

This standard is for you if you work in the fish or shellfish industry and are involved in the control of defrosting.

Performance criteria

You must be able to:

1. defrost fish/shellfish in accordance with organisational standards
2. obtain and confirm defrosting specification
3. prepare and maintain defrosting facilities and work area throughout the process
4. obtain tools and equipment required to support planned defrosting operations, including hygiene and personal protective equipment
5. obtain frozen fish/shellfish according to requirements of the defrosting specification
6. establish frozen fish/shellfish in defrosting facility
7. establish, monitor and maintain defrosting process according to defrosting specification
8. handle and store fish/shellfish in a manner which maintains quality and condition
9. remove defrosted fish/shellfish from defrosting facility, label and transfer to the next stage in the process
10. dispose of waste material according to organisational procedures
11. maintain communication
12. complete records in accordance with organisational requirements

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 facilities required to defrost fish/shellfish
3. how to obtain and interpret the defrosting specifications
4. how to prepare defrosting facilities for operation
5. how to assess the quality of frozen fish/shellfish and fish products
6. common quality problems and their likely causes
7. the facilities and methods used to defrost fish/shellfish
8. the process requirements for the controlled defrosting of fish/shellfish
9. how and why it is important to monitor the defrosting process
10. how defrosted fish/shellfish should be handled to maintain condition and quality
11. the importance of following organisational procedures
12. handling methods that maintain the condition of fish/shellfish
13. labelling and traceability relevant to the defrosting of fish/shellfish
14. what action to take when the process specification is not met
15. how to dispose of waste and why it is important to do so
16. the limits of your own authority and competence and why it is important to work within those limits
17. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Control fish or shellfish defrosting

Developed by NSAFD

Version Number 3

Date Approved January 2019

Indicative Review Date January 2023

Validity Current

Status Original

Originating Organisation Improve

Original URN FP109S

Relevant Occupations Process Operatives; Process, Plant and Machine Operatives; Manufacturing technologies; Plant and Machine Operatives

Suite Fish and Shellfish Processing

Keywords Fish; Shellfish; Frozen; Defrost; Defrosting; Process; Processing; Hygiene.