

**Overview**

This standard is about controlling skinning fish by machine. It details the skills and knowledge required to start up, run and shut down “stand alone” skinning equipment. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to skin fish. You must also be able to carry out fish skinning operations. You must also be able to complete the fish skinning process.

This standard is for you if you are involved in the production of fish and are involved in fish skinning operations.

## Control fish skinning operations

**Performance criteria**

*You must be able to:*

1. control fish skinning operations in accordance with organisational standards
2. check product specifications at the right time
3. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
4. set up equipment according to specification
5. make sure that fish is available and fit for use
6. make sure that services meet requirements
7. start up the equipment and check that it is running to specification
8. use equipment and make sure that it is supplied with materials and services
9. achieve the required yield and output according to specification
10. make sure the product is transferred safely to the next stage in the operation
11. shut down equipment in accordance with organisational requirements
12. deal with items that can be re-cycled or reworked
13. dispose of waste in accordance with organisational requirements
14. make equipment ready for future use after completion of the process
15. maintain communication
16. 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 purpose and importance of the process
3. what equipment and tools to use and their condition
4. what materials to use and in what quantity
5. how to obtain and interpret the relevant process or ingredient specification
6. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
7. what action to take when the process specification is not met
8. how to carry out the necessary pre start checks and why it is important to do so
9. how to follow the start up procedures for the process and why it is important to do so
10. how to obtain the necessary resources for the process
11. how to follow work instructions and why it is important to do so
12. common sources of contamination during processing, how to avoid these and what might happen if this is not done
13. how to operate, regulate and shut down the relevant equipment
14. when it is necessary to seek assistance and how to seek it
15. how to follow the relevant process control procedures and why it is important to do so
16. different ways to carry out the process
17. how to carry out the process in an efficient manner and why it is important to do so
18. what the limits of your own authority and competence are and why it is important to work within them
19. how to deal with items that can be re-cycled or re-worked
20. how to dispose of waste and why it is important to do so
21. how to make equipment ready for future use

## Control fish skinning operations

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