

Control the dry curing of fish or shellfish

Overview

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

You must be able to prepare to dry cure fish or shellfish. You must also be able to dry cure fish or shellfish. You must also be able to complete the fish or shellfish curing process.

This standard is for you if you work in the fish or shellfish industry and dry cure fish or shellfish.

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Performance criteria

You must be able to:

1. dry cure fish or shellfish in accordance with organisational standards
2. obtain and interpret curing specifications
3. prepare and maintain the curing facilities and associated work areas throughout the process
4. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
5. obtain and prepare cure of required quality according to specification
6. obtain fish or shellfish of specified quality
7. lay out and apply cure to fish or shellfish according to specification
8. maintain fish or shellfish in cure for given time period according to specification
9. allow fish or shellfish to rest
10. remove fish or shellfish from cure according to specification
11. handle fish or shellfish in a manner which maintains quality and condition
12. make sure cured fish or shellfish are transferred to the next production stage
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 dry curing process including different methods that are used to process fish or shellfish
3. the facilities required to dry cure fish or shellfish
4. how to prepare curing facilities for operation
5. curing materials including their preparation and application
6. how fish or shellfish quality and temperature can impact on the curing process
7. how to assess the quality of cures
8. the effects of the cure on fish or shellfish flesh during the curing process
9. how cure quality can impact on the quality of the product
10. how flesh oil content and fillet size impacts on curing times
11. how and why it is important to monitor the curing process
12. how to assess the quality of cured fish or shellfish
13. how dry curing can impact on product yields
14. how and why excess cure should be removed before fish or shellfish is forwarded to the next stage in production
15. the uses of cured fish or shellfish in further process operations
16. how cured fish or shellfish should be handled to maintain condition and quality
17. labelling and traceability relevant to the curing of fish or shellfish
18. what action to take when the process specification is not met
19. how to dispose of waste in accordance with company procedures and why it is important to do so
20. the limits of your own authority and competence and why it is important to work within those limits
21. 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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Developed by	NSAFD
Version Number	3
Date Approved	January 2019
Indicative Review Date	January 2023
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	IMPFP119S
Relevant Occupations	Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives; Manufacturing technologies
Suite	Fish and Shellfish Processing
Keywords	Fish; Dry; Curing; Health; Safety; Environmental; Hygiene; Production
