

## Control the fish or shellfish marinating process

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### Overview

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

You must be able to prepare to and marinate fish or shellfish and complete the marinating process.

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

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### Performance criteria

*You must be able to:*

1. marinate fish/shellfish in accordance with organisational standards
2. obtain and interpret marinating specification
3. prepare and maintain the marinating 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 raw materials of required quality, according to specification
6. mix raw materials to form marinade according to specification
7. obtain fish/shellfish of specified quality
8. establish fish/shellfish in marinade according to operating instructions
9. maintain fish/shellfish in marinade for given period according to specification
10. handle fish/shellfish in a manner which maintains quality and condition
11. make sure marinated fish/shellfish are transferred to the next production stage
12. dispose of waste material according to organisational procedures
13. maintain communications
14. 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 marinate fish/shellfish
3. how to prepare marinades
4. how to assess the quality of materials used in marinade production
5. how to check the quality of marinades
6. how fish/shellfish quality can impact on the marinating process
7. how to prepare the facilities used for marinating
8. the methods used to hold fish/shellfish in the marinade
9. the effects that marinades have on fish/shellfish flesh
10. the impact of flesh oil content and fillet size on the marinating process
11. how to assess the quality of marinated fish/shellfish
12. how marinated fish/shellfish should be handled to maintain condition and quality
13. common quality problems and their likely causes
14. labelling and traceability relevant to the marinating of fish/shellfish
15. what action to take when the process specification is not met
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

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