

Overview

This standard is about using machines to extract meat from shellfish. It includes the skills and knowledge required to start up, run and shut down the equipment used to extract meat. It is also about working to organisational product specifications and production schedules.

You must be able to prepare for shellfish meat extraction. You must also be able to carry out shellfish meat extraction. You must also be able to finish the shellfish meat extraction process.

This standard is for you if you work in the shellfish industry and are involved in the control of shellfish meat extraction.

Extract shellfish meat by machine

Performance criteria

You must be able to:

1. control shellfish meat extraction operations in accordance with organisational standards
2. check process specifications
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 meat of required specification are available and fit for use
6. make sure that services meet requirements
7. start-up plant or equipment and check that it is running to specification
8. supply machine with shellfish meat at specified rate
9. achieve the required output to the specification
10. remove any unwanted shell and debris
11. grade extracted meat according to specification
12. handle shellfish meats in a manner which maintains quality and condition
13. make sure the product is transferred safely to the next stage in the manufacturing operation
14. check the specifications to time shut down
15. shut down equipment in accordance with organisational requirements
16. deal with items that can be re-cycled or reworked
17. dispose of waste material according to organisational procedures
18. make equipment ready for future use after completion of the process
19. maintain communication
20. 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 equipment required to extract shellfish meat
3. the principles of extraction process
4. how to prepare extraction equipment for operation
5. how shellfish is prepared for meat extraction and how failures in preparation can impact on the process of extraction
6. how to assess the quality of shellfish meat
7. how to present shellfish and how the quality of the meat will vary depending on presentation
8. how shell can contaminate shellfish meat and methods of control
9. how and why it is important to monitor the quality of extracted meat
10. how to identify extracted product which is appropriate for whole tail products
11. how to assess the quality of shellfish meat
12. how shellfish meat should be handled to maintain condition and quality
13. common quality problems and their likely causes
14. labelling and traceability relevant to the shellfish meat extraction
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 and the reasons why it is important to do so

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