

Overview

This standard is about the skills and knowledge needed to control the machine grading of fish or shellfish. It details the skills required to start up, run and shut down grading equipment. It is also about working to organisational product specifications and production schedules.

You must be able to prepare fish for grading using a machine and carry out fish or shellfish grading by machine. You must also be able to finish grading by machine operations.

This standard is for you if you work in the fish or shellfish industry and grade by machine.

Performance criteria

You must be able to:

1. grade fish or shellfish by machine in accordance with organisational standards
2. check product specifications at the right time
3. set up machine to support planned operations
4. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
5. make sure that fish/shellfish is available and fit for use
6. make sure that services meet requirements
7. operate machine in accordance with organisational requirements
8. achieve the required grading output according to specification
9. make sure the product is transferred to the next stage in the manufacturing operation
10. check the specifications to time shut down
11. shut down the machine in accordance with organisational requirements
12. deal with items that can be re-cycled or reworked
13. dispose of waste according to organisational procedures
14. make equipment and work station ready for future use after the 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

Grade fish or shellfish by machine

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