

Overview

This standard is about processing fish by machine. It details the skills and knowledge required to set-up, run and shut down the machine. It is also about working to achieve organisational product specifications and production schedules. It details the skills and knowledge needed to maintain product quality.

You will need to be able to prepare to process fish by machine. You also need to show you can process fish by machine, including portioning and slicing. You must also show you can finish processing of fish by machine.

This standard is for you if you work in the fish industry and are involved in the processing of fish by machine.

Performance criteria

You must be able to:

1. process fish by machine in accordance with organisational standards
2. confirm relevant processing specification
3. obtain tools and equipment required to support planned processing operations, including hygiene and personal protective equipment
4. set up machine to support planned operations
5. prepare and maintain work station throughout the process
6. obtain fish to meet required processing specification
7. operate machine in accordance with organisational requirements
8. process fish to achieve required yield and quality requirements
9. trim fillets to achieve specified appearance requirements
10. achieve required rate of production
11. handle and store fish and fish products in a manner which maintains quality and condition
12. make sure the product is transferred to the next stage in the processing operation
13. shut down machine in accordance with organisational requirements
14. dispose of waste according to organisational procedures
15. deal with materials that can be recycled or reworked
16. make equipment and work station ready for future use after the completion of the process
17. maintain communication
18. 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 hygiene and personal protective clothing that is required to support processing by machine
3. how to set up machine to support processing operation
4. how to obtain and interpret the relevant process and quality specifications
5. how to identify commonly used fish species
6. how to prepare and maintain work stations in a condition suitable for processing
7. how to run and operate machinery
8. how to process round fish and flat fish to maximise yield
9. the body skeletal structure of commonly processed round and flat fish
10. the cuts needed to produce single and butterfly fillets
11. how to assess the quality of whole fish and fish fillets
12. how to deal with fish which is not fit for use
13. common quality problems associated with machine processing and likely causes
14. the importance of accuracy during processing
15. how to shut down machine
16. what action to take when the process specification is not met
17. what parts of the fish frame can be reworked and recycled
18. product control and traceability during processing operations
19. how to dispose of waste according to organisational procedures
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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