

## Shuck bivalves by hand

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### Overview

This standard is about shucking bivalves by hand. It details the skills and knowledge required to set-up and shuck bivalves using a knife. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to shuck bivalves by hand. You must also be able to shuck bivalves. You must also be able to complete shucking operations.

This standard is for you if you work in the shellfish industry and shuck bivalves.

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**Performance criteria**

*You must be able to:*

1. shuck bivalves in accordance with organisational standards
2. confirm process specification
3. prepare and maintain work station throughout the process
4. obtain tools and equipment required to support shucking process, including hygiene and personal protective equipment
5. obtain bivalves to meet required process specification
6. shuck bivalves to achieve required yield and quality requirements
7. remove all unwanted body parts and clean bivalves meats
8. achieve required rate of production
9. handle and store bivalve meats in a manner which maintains quality and condition
10. make sure the product is transferred safely to the next stage in the process
11. dispose of waste material according to organisational procedures
12. maintain communication
13. 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 hygiene and personal protective clothing that is required to support shucking
3. the tools and equipment required to support bivalve shucking
4. how to maintain and store knives
5. how to obtain and interpret the relevant process and quality specifications
6. how to identify different bivalve species
7. how to prepare and maintain work stations in a condition suitable for shucking
8. how to shuck to achieve the required product specification
9. how to assess the quality of bivalves and bivalve meats
10. common quality problems associated with bivalve shucking and their likely causes
11. the importance of removing all unwanted body parts from bivalves
12. how to deal with bivalves and bivalve meats that are not fit for use
13. what action to take when the process specification is not met
14. product control and traceability during processing operations
15. how to dispose of waste according to organisational procedures
16. the limits of your own authority and competence and why it is important to work within those limits
17. 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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