

Overview

This standard is about the packing and icing of fish or shellfish. It details the skills and knowledge required to set-up packing areas and then pack and ice fish or shellfish. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to pack and ice fish or shellfish. You must also be able to actually pack and ice fish or shellfish. You must also be able to finish the packing and icing process.

This standard is for you if you work in the fish or shellfish industry and pack and ice fish or shellfish.

Performance criteria

You must be able to:

1. ice fish/shellfish in accordance with organisational standards
2. obtain packing specification
3. prepare and maintain work area throughout the process
4. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
5. set-up and check accuracy of weighing equipment
6. obtain ice and packaging materials to meet requirements of packing specification
7. obtain fish/shellfish to meet requirements of packing specification
8. pack and ice fish/shellfish according to given packing specification
9. handle fish/shellfish in a manner which maintains quality and condition
10. close and seal packaging according to specification
11. locate and label packaged product ready for dispatch
12. dispose of waste 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 pack and ice fish/shellfish
3. how to obtain and interpret packing specifications
4. how to identify fish/shellfish species and fish/shellfish products
5. how to recognise the quality of fresh fish/shellfish and fish/shellfish products
6. the presentation quality of fresh fish/shellfish and fish/shellfish products
7. icing as a chilling process and how it is used to maintain the quality of chilled fish/shellfish
8. the different types of ice that can be used to pack fish/shellfish
9. how to monitor and assess the quality of ice
10. the quantity of ice which is required to maintain the quality of fish/shellfish during distribution
11. how to set-up weighing equipment ready for use including why it is important to be accurate
12. how fish/shellfish must be handled to maintain condition and quality
13. how to assess the condition of packaging materials
14. how and why it is important to seal packaging
15. labelling and traceability relevant to dispatch
16. what action to take when the process specification is not met
17. how to dispose of waste and why it is important to do so
18. the limits of your own authority and competence and why it is important to work within those limits
19. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

Pack and ice fish or shellfish LEGACY

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