

Overview

This standard is about the intake of fish or shellfish. It details the skills and knowledge required to set-up intake areas and then intake fish or shellfish according to organisational procedures. It includes the inspection processes relevant to vehicles, packaging and product (size, condition, freshness and quality). It is also about working to organisational product specifications and production schedules.

You will need to show that you can prepare to intake fish or shellfish. You will also need to be able to intake fish or shellfish. You must also be able to finish the intake process. You must also know how to address problems and adhere to regulatory standards and standard operating procedures and be able to apply your skills and knowledge within food safety and health and safety regulations and any relevant international industry codes. You should also have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

This standard is for you if you work in the fish and shellfish industry and are involved in the intake of fish or shellfish.

Performance criteria

You must be able to:

1. confirm intake specifications and organisational requirements and standards
2. prepare and maintain the work area throughout the process
3. obtain tools and equipment required to support operations, including hygiene equipment
4. assess condition of transportation vehicle against intake specification
5. assess condition of packaging against intake specification
6. sample and inspect fish or shellfish according to intake specification
7. confirm intake specification and label fish or shellfish according to organisational requirements
8. handle and store fish or shellfish during intake in a manner which maintains quality and condition
9. transfer fish or shellfish to the next stage in the process
10. take action to control any non-conforming products
11. dispose of waste according to organisational procedures and regulatory requirements
12. complete records according to 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 intake fish or shellfish
3. how to obtain and interpret the intake specifications
4. how to identify fish or shellfish species
5. how to prepare and maintain work areas used for the intake of fish or shellfish
6. how to inspect the condition of vehicles
7. how to recognise fish or shellfish species by size
8. how to recognise fish or shellfish quality
9. common quality problems and their likely causes
10. how fish or shellfish are transported to maintain condition and quality
11. how to assess condition of transportation materials and facilities
12. how to sample batches of fish or shellfish
13. inspection methods relating to temperature, quality, freshness, condition and labelling
14. the importance of following organisational intake procedures
15. handling methods that maintain the condition of fish or shellfish
16. labelling and traceability relevant to the intake of fish or shellfish
17. how to deal with non-conforming fish or shellfish that is not fit for use
18. what action to take when the process specification is not met
19. how to dispose of waste and why it is important to do so according to organisational procedures and regulatory requirements
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

IMPFP107



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Developed by	Improve
Version Number	1
Date Approved	11 Mar 2025
Indicative Review Date	11 Mar 2028
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	IMPFP107
Relevant Occupations	Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives
Suite	Fish and Shellfish Operations
Keywords	Fish, shellfish, manufacture, process, grade, grading, transportation
