

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. 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 shuck bivalves.

Performance criteria

You must be able to:

1. confirm process specification and organisational requirements and standards
2. prepare and maintain work station throughout the process
3. obtain tools and equipment required to support shucking process, including hygiene and personal protective equipment
4. obtain bivalves to meet required process specification
5. shuck bivalves to achieve required yield and quality requirements
6. remove all unwanted body parts and clean bivalve meats
7. achieve required rate of production
8. handle and store bivalve meats in a manner which maintains quality and condition
9. make sure the product is transferred to the next stage in the process according to organisational requirements
10. dispose of waste material according to organisational procedures
11. 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 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 and regulatory requirements
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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