

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. 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 pack and ice fish or shellfish.

Performance criteria

You must be able to:

1. obtain packing specification and organisational requirements and standards
2. prepare and maintain work area throughout the process
3. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
4. set-up and check accuracy of weighing equipment
5. obtain ice and packaging materials to meet requirements of packing specification
6. obtain fish or shellfish to meet requirements of packing specification
7. pack and ice fish or shellfish according to given packing specification
8. handle fish or shellfish in a manner which maintains quality and condition
9. close and seal packaging according to specification
10. locate and label packaged product ready for dispatch
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 pack and ice fish or shellfish
3. how to obtain and interpret packing specifications
4. how to identify fish or shellfish species and fish or shellfish products
5. how to recognise the quality of fresh fish or shellfish and fish or shellfish products
6. the presentation quality of fresh fish or shellfish and fish or shellfish products
7. icing as a chilling process and how it is used to maintain the quality of chilled fish or shellfish
8. the different types of ice that can be used to pack fish or 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 or shellfish during distribution
11. how to set-up weighing equipment ready for use including why it is important to be accurate
12. how fish or 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 according to organisational procedures and regulatory requirements
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

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Pack and ice fish or shellfish

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