

## Overview

This standard is about the skills and knowledge needed to control the machine grading of fish or shellfish. It details the skills required to start up, run and shut down grading equipment. It is also about working to organisational product specifications and production schedules.

You must be able to prepare fish for grading using a machine and carry out fish or shellfish grading by machine. You must also be able to finish grading by machine 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 grade by machine.

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## Performance criteria

### *You must be able to:*

1. check product specifications and organisational requirements and standards
2. set up machine to support planned operations
3. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
4. make sure that fish or shellfish is available and fit for use
5. make sure that services meet requirements
6. operate machine according to organisational requirements
7. achieve the required grading output according to specification
8. make sure the product is transferred to the next stage in the manufacturing operation
9. check the specifications to time shut down
10. shut down the machine according to organisational requirements
11. deal with items that can be recycled or reworked
12. dispose of waste according to organisational procedures
13. make equipment and work station ready for future use after the completion of the process
14. 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 purpose and importance of the process
3. what equipment and tools to use and their condition
4. what materials to use and in what quantity
5. how to obtain and interpret the relevant process or ingredient specification
6. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
7. what action to take when the process specification is not met
8. how to carry out the necessary pre start checks and why it is important to do so
9. how to follow the start-up procedures for the process and why it is important to do so
10. how to obtain the necessary resources for the process
11. how to follow work instructions and why it is important to do so
12. common sources of contamination during processing, how to avoid these and what might happen if this is not done
13. how to operate, regulate and shut down the relevant equipment
14. when it is necessary to seek assistance and how to seek it
15. how to follow the relevant process control procedures and why it is important to do so
16. how to carry out the process in an efficient manner and why it is important to do so
17. what the limits of your own authority and competence are and why it is important to work within them
18. how to deal with items that can be recycled or worked
19. how to dispose of waste and why it is important to do so according to organisational standards and regulatory requirements
20. how to make equipment ready for future use

IMPFP115



Grade fish or shellfish by machine

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<b>Developed by</b>	Improve
<b>Version Number</b>	1
<b>Date Approved</b>	11 Mar 2025
<b>Indicative Review Date</b>	11 Mar 2028
<b>Validity</b>	Current
<b>Status</b>	Original
<b>Originating Organisation</b>	Improve
<b>Original URN</b>	IMPFP115
<b>Relevant Occupations</b>	Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives
<b>Suite</b>	Fish and Shellfish Operations
<b>Keywords</b>	Fish, shellfish, manufacture, process, grade, grading, environmental, machine

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