

Overview

This standard is about the brining of fish or shellfish as part of a processing operation. It details the skills and knowledge required to set-up and maintain the brining process. It is also about working to organisational product specifications and production schedules.

You must be able to prepare for and brine fish or shellfish. You must also be able to complete the brining 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 brining process.

Performance criteria

You must be able to:

1. brine fish or shellfish according to organisational standards and requirements
2. obtain and interpret brining specification
3. prepare and maintain the brine facilities and associated work areas throughout the process
4. obtain tools and equipment required to support planned brining operations, including hygiene and personal protective equipment
5. obtain salt and water of required quality according to specification
6. measure and mix required quantities of salt and water according to specification
7. obtain fish or shellfish of specified quality
8. load fish or shellfish into brine according to operating instructions
9. maintain fish or shellfish in brine for specified time period
10. monitor and maintain brine quality throughout brining period
11. remove fish or shellfish from brine and allow to rest according to specification
12. handle fish or shellfish in a manner which maintains quality and condition
13. make sure brined fish or shellfish are transferred to the next production stage
14. dispose of waste material according to organisational procedures and regulatory requirements
15. 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 the process
3. how to obtain and apply the brining specification
4. how to identify fish species
5. how to obtain fish or shellfish of satisfactory quality for brining
6. what facilities and equipment are needed to brine fish or shellfish
7. the importance of monitoring the quality and temperature of fish or shellfish during brining
8. how to obtain salt, water or other ingredients of satisfactory quality for brine production
9. how to prepare brine of the concentration stated in the brining specification
10. how to monitor the key characteristics of the brine during brining, including colour and salt content
11. how to ensure brining times are kept within specified limits
12. how to maintain brining conditions during the brining operation
13. what the appropriate post brining storage conditions are before fish or shellfish is forwarded to the next stage in production
14. how to identify brined seafood that is of unsatisfactory quality
15. how brined products should be handled, moved and stored during production
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 and regulatory requirements
18. how to prepare the facilities, tools and equipment for future use, upon completion of the brining process
19. the limits of your own authority and competence and why it is important to work within those limits
20. 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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