

Overview

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

You must be able to prepare to and marinate fish or shellfish and complete the marinating 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 production of marinated fish or shellfish.

Performance criteria

You must be able to:

1. obtain and interpret marinating specification
2. prepare and maintain the marinating facilities and associated work areas throughout the process
3. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
4. obtain raw materials of required quality, according to specification
5. mix raw materials to form marinade according to specification
6. obtain fish or shellfish of specified quality
7. establish fish or shellfish in marinade according to operating instructions
8. maintain fish or shellfish in marinade for given period according to specification
9. handle fish or shellfish in a manner which maintains quality and condition
10. make sure marinated fish or shellfish are transferred to the next production stage
11. dispose of waste material 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 marinate fish or shellfish
3. how to prepare marinades
4. how to assess the quality of materials used in marinade production
5. how to check the quality of marinades
6. how fish or shellfish quality can impact on the marinating process
7. how to prepare the facilities used for marinating
8. the methods used to hold fish or shellfish in the marinade
9. the effects that marinades have on fish or shellfish flesh
10. the impact of flesh oil content and fillet size on the marinating process
11. how to assess the quality of marinated fish or shellfish
12. how marinated fish or shellfish should be handled to maintain condition and quality
13. common quality problems and their likely causes
14. labelling and traceability relevant to the marinating of fish or shellfish
15. what action to take when the process specification is not met
16. how to dispose of waste and why it is important to do so according to organisational procedures and regulatory requirements
17. the limits of your own authority and competence and why it is important to work within those limits
18. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so

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Control the fish or shellfish marinating process

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