

Grade fish or shellfish by hand

Overview

This standard is about grading fish or shellfish by hand. It details the skills and knowledge required to set-up and grade fish or shellfish. It is also about working to product specifications and production schedules.

You will need to be able to prepare to grade fish or shellfish by hand, including confirming the product specification. You must also be able to grade fish or shellfish by hand including achieving the required rate of grading. You must also be able to finish the grading process including the disposal of waste.

This standard is for you if you work in the fish or shellfish industry and are involved in the grading of fish or shellfish by hand.

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Performance criteria

You must be able to:

1. grade fish/shellfish by hand in accordance with organisational standards
2. confirm grading specification
3. prepare and maintain the work area throughout the process
4. obtain tools and equipment required to support operations, including hygiene and personal protective equipment
5. grade fish or shellfish according to required size and quality requirements
6. achieve required rate of grading
7. handle and store fish or shellfish in a manner which maintains quality and condition
8. label fish or shellfish according to organisational requirements
9. transfer graded fish or shellfish to the next stage in the process
10. dispose of waste according to organisational procedures
11. maintain communication
12. complete records in accordance with organisational requirements

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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 grade fish or shellfish
3. how to obtain and interpret grading specifications
4. how to identify commonly processed fish or shellfish species
5. how to prepare and maintain work areas used for grading
6. how to grade by size
7. how to assess and grade by quality
8. common quality problems and their likely causes
9. handling methods that maintain the quality and condition
10. the importance of grading in accordance with organisational procedures
11. how to deal with fish or shellfish that is not fit for use
12. what action to take when the grading specification is not met
13. how to dispose of waste and why it is important to do so in accordance with procedures
14. product control and traceability during grading operations
15. the limits of your own authority and competence and why it is important to work within those limits
16. 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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Developed by	Improve
Version Number	3
Date Approved	01 Jan 2019
Indicative Review Date	01 Jan 2023
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	FP105S
Relevant Occupations	Manufacturing Technologies, Plant and Machine Operatives, Process Operatives, Process, Plant and Machine Operatives
Suite	Fish and Shellfish Processing
Keywords	Fish; Shellfish; Manufacture; Process; Grade; Grading; Environmental