

Extract shellfish meat by hand

Overview

This standard is about extracting shellfish meat by hand. It details the skills and knowledge required to set-up and extract cooked shellfish meat using hand tools and equipment. It is also about working to organisational product specifications and production schedules. While this is primarily about cooked crustaceans (such as crabs, lobsters), it can also include other shellfish such as whelks.

You must be able to prepare to extract shellfish meat by hand. You must also be able to extract shellfish meat by hand. You must also be able to complete the extraction of shellfish meat.

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

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Performance criteria*You must be able to:*

1. extract shellfish meat by hand in accordance with organisational standards
2. confirm meat extraction specification
3. obtain tools and equipment required to support extraction operations, including hygiene and personal protective equipment
4. prepare and maintain work station throughout the process
5. confirm condition of tools and equipment is suitable for achieving required production specification
6. obtain shellfish to meet required specification
7. extract meat from shell
8. remove and discard inedible shellfish organs
9. check yields and quality requirements against specification
10. check extracted meat for unwanted shell content
11. maintain specified rate of production
12. handle and store shellfish meat in a manner which maintains quality and condition
13. maintain hygienic condition of tools and equipment
14. make sure the product is transferred to the next stage in the manufacturing operation
15. deal with materials that can be re-cycled or re-worked
16. dispose of waste material according to organisational procedures
17. maintain communication
18. 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. how to obtain and interpret the relevant process and quality specifications
3. the tools and equipment required to support hand extraction of shellfish meat
4. how to prepare and maintain work stations in a condition suitable for shellfish meat extraction
5. how to maintain tools and equipment in a condition suitable for extracting shellfish meat
6. how to identify commonly used shellfish species
7. the anatomy of shellfish species including those parts of the shellfish that must be discarded
8. how to extract shellfish meat to maximise yield
9. batch control and traceability procedures
10. how and why it is important to remove all shell parts from meat
11. how to check for pieces of shell in extracted shellfish meat
12. how to assess the quality of cooked shellfish meat
13. how to deal with shellfish which is not fit for use
14. common quality problems associated with cooked shellfish meat extraction and their causes
15. what action to take when the process specification is not met
16. the parts of the shellfish that can be re-worked and re-cycled
17. how to dispose of waste and why it is important to do so
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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