

Process fish by hand

Overview

This standard is about processing fish by hand. It details the skills and knowledge required to set-up and process fish using a knife to trim fillets, hand portion fillets, skin fish and fish fillets, steak whole fish and slice fish fillets. It is also about working to organisational product specifications and production schedules.

You will need to be able to prepare to process fish by hand. You also need to show you can process fish by hand. You must also show you can finish processing fish by hand. 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 industry and are involved in the processing of fish by hand.

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Performance criteria

You must be able to:

1. confirm process specification and organisational requirements and standards
2. prepare and maintain work station throughout the process
3. obtain tools including tweezers for pin boning, and equipment required to support planned processing operations, including hygiene and personal protective equipment
4. sharpen knife (knives) into a condition suitable for achieving required process specification
5. obtain fish to meet required process specification
6. process fish to achieve required yield and quality requirements
7. trim products to achieve required appearance
8. achieve required rate of production
9. handle and store fish and fish products in a manner which maintains quality and condition
10. make sure the product is transferred to the next stage in the process according to organisational requirements
11. dispose of waste material according to organisational procedures and regulatory requirements
12. deal with materials that can be recycled or reworked
13. make equipment and work station ready for future use after the completion of the process
14. complete records according to 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 hygiene and personal protective clothing that is required to support hand processing
3. the tools and equipment required to support hand processing
4. how to sharpen, maintain and store knives
5. how to obtain and interpret the relevant process and quality specifications
6. how to identify commonly processed fish species
7. how to prepare and maintain work stations in a condition suitable for hand processing
8. how to pin bone fillets, trim fillets, hand portion, skin whole fish, steak whole fish and slice to achieve the required product specification
9. how to assess the quality of whole fish and fish products
10. how to deal with fish and fish products that are not fit for use
11. common quality problems associated with hand processing and their likely causes
12. the importance of accuracy during processing
13. what action to take when the process specification is not met
14. what by-products from the process can be reworked and recycled
15. product control and traceability during processing operations
16. how to dispose of waste 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, how to carry this out and the reasons why it is important to do so

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