

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. 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 grading of fish or shellfish by hand.

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Performance criteria

You must be able to:

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