

Control fish or shellfish defrosting

Overview

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

You must be able to prepare to and defrost fish or shellfish including confirming specification. You must also be able to complete the defrosting process including the monitoring of the defrosting 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 control of defrosting.

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Performance criteria

You must be able to:

1. obtain and confirm defrosting specification and organisational requirements and standards
2. prepare and maintain defrosting facilities and work area throughout the process
3. obtain tools and equipment required to support planned defrosting operations, including hygiene and personal protective equipment
4. obtain frozen fish or shellfish according to requirements of the defrosting specification
5. establish frozen fish or shellfish in defrosting facility
6. establish, monitor and maintain defrosting process according to defrosting specification
7. handle and store fish or shellfish in a manner which maintains quality and condition
8. remove defrosted fish or shellfish from defrosting facility, label and transfer to the next stage in the process
9. dispose of waste material 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 defrost fish or shellfish
3. how to obtain and interpret the defrosting specifications
4. how to prepare defrosting facilities for operation
5. how to assess the quality of frozen fish or shellfish and fish products
6. common quality problems and their likely causes
7. the facilities and methods used to defrost fish or shellfish
8. the process requirements for the controlled defrosting of fish or shellfish
9. how and why it is important to monitor the defrosting process
10. how defrosted fish or shellfish should be handled to maintain condition and quality
11. the importance of following organisational procedures
12. handling methods that maintain the condition of fish or shellfish
13. labelling and traceability relevant to the defrosting of fish or shellfish
14. what action to take when the process specification is not met
15. how to dispose of waste and why it is important to do so according to organisational procedures and regulatory requirements
16. the limits of your own authority and competence and why it is important to work within those limits
17. 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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