

## Extract shellfish meat by machine

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### Overview

This standard is about using machines to extract meat from shellfish. It includes the skills and knowledge required to start up, run and shut down the equipment used to extract meat. It is also about working to organisational product specifications and production schedules.

You must be able to prepare for shellfish meat extraction. You must also be able to carry out shellfish meat extraction. You must also be able to finish the shellfish meat extraction 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 or shellfish industry and are involved in the control of shellfish meat extraction.

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### Performance criteria

#### You must be able to:

1. control shellfish meat extraction operations according to organisational requirements and standards
2. check process specifications
3. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
4. set-up equipment according to specification
5. make sure that meat of required specification are available and fit for use
6. make sure that services meet requirements
7. start-up plant or equipment and check that it is running to specification
8. supply machine with shellfish meat at specified rate
9. achieve the required output to the specification
10. remove any unwanted shell and debris
11. grade extracted meat according to specification
12. handle shellfish meats in a manner which maintains quality and condition
13. make sure the product is transferred to the next stage in the manufacturing operation according to organisational requirements
14. check the specifications to time shut down
15. shut down equipment according to organisational requirements
16. deal with items that can be recycled or reworked
17. dispose of waste material according to organisational procedures and regulatory requirements
18. make equipment ready for future use after completion of the process
19. 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 equipment required to extract shellfish meat
3. the principles of extraction process
4. how to prepare extraction equipment for operation
5. how shellfish is prepared for meat extraction and how failures in preparation can impact on the process of extraction
6. how to assess the quality of shellfish meat
7. how to present shellfish and how the quality of the meat will vary depending on presentation
8. how shell can contaminate shellfish meat and methods of control
9. how and why it is important to monitor the quality of extracted meat
10. how to identify extracted product which is appropriate for whole tail products
11. how to assess the quality of shellfish meat
12. how shellfish meat should be handled to maintain condition and quality
13. common quality problems and their likely causes
14. labelling and traceability relevant to the shellfish meat extraction
15. what action to take when the process specification is not met
16. how to dispose of waste and why it is important to do so 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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|--------------------------|--------------------------------------------------------------------------------------------------------------------------|
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