

Control fish skinning operations

Overview

This standard is about controlling skinning fish by machine. It details the skills and knowledge required to start up, run and shut down “stand alone” skinning equipment. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to skin fish. You must also be able to carry out fish skinning operations. You must also be able to complete the fish skinning 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 are involved in the production of fish and are involved in fish skinning operations.

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Performance criteria

You must be able to:

1. check product specifications at the right time
2. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
3. set up equipment according to specification
4. make sure that fish is available and fit for use
5. make sure that services meet requirements
6. start up the equipment and check that it is running to specification
7. use equipment and make sure that it is supplied with materials and services
8. achieve the required yield and output according to specification
9. make sure the product is transferred to the next stage in the operation according to organisational requirements
10. shut down equipment according to organisational requirements
11. deal with items that can be recycled or reworked
12. dispose of waste according to organisational procedures and regulatory requirements
13. make equipment ready for future use after 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 purpose and importance of the process
3. what equipment and tools to use and their condition
4. what materials to use and in what quantity
5. how to obtain and interpret the relevant process or ingredient specification
6. what action to take when the process specification is not met
7. how to carry out the necessary pre start checks and why it is important to do so
8. how to follow the start-up procedures for the process and why it is important to do so
9. how to obtain the necessary resources for the process
10. how to follow work instructions and why it is important to do so
11. common sources of contamination during processing, how to avoid these and what might happen if this is not done
12. how to operate, regulate and shut down the relevant equipment
13. when it is necessary to seek assistance and how to seek it
14. how to follow the relevant process control procedures and why it is important to do so
15. different ways to carry out the process
16. how to carry out the process in an efficient manner and why it is important to do so
17. what the limits of your own authority and competence are and why it is important to work within them
18. how to deal with items that can be recycled or reworked
19. how to dispose of waste and why it is important to do so according to organisational procedures and regulatory requirements
20. how to make equipment ready for future use
21. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so

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