

IMPFP113Sv2 - SQA Unit Code HC09 04

Pack and ice fish or shellfish



Overview

This standard is about the packing and icing of fish or shellfish. It details the skills required to set-up packing areas and then pack and ice fish or shellfish. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to pack and ice fish or shellfish. You must also be able to actually pack and ice fish or shellfish. You must also be able to finish the packing and icing process.

This standard is for you if you work in fish or shellfish processing and pack and ice fish or shellfish.

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Performance criteria

Prepare to ice fish/shellfish

You must be able to:

- P1 prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
- P2 obtain packing specification
- P3 prepare work area into a condition suitable for packing and icing fish/shellfish
- P4 set-up and check accuracy of weighing equipment
- P5 obtain ice and packaging materials to meet requirements of packing specification
- P6 obtain fish/shellfish to meet requirements of packing specification
- P7 take effective action in response to operating problems
- P8 maintain effective communications

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You must be able to:

- P9 operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
- P10 pack and ice fish/shellfish according to given packing specification
- P11 handle fish/shellfish in a manner which maintains quality and condition
- P12 maintain condition of work area throughout packing process
- P13 close and seal packaging according to specification
- P14 locate and label packaged product ready for dispatch
- P15 take effective action in response to operating problems
- P16 maintain effective communication

Finish icing process

You must be able to:

- P17 finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
- P18 dispose of waste according to organisational procedures
- P19 make equipment and work area ready for future use, after the completion of the packing process

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P20 maintain effective communication

P21 accurately complete all records

IMPFP113Sv2 - SQA Unit Code HC09 04

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Knowledge and understanding

See

You need to know and understand:

IMPFP114K Understand how to pack and ice fish or shellfish

IMPFP113Sv2 - SQA Unit Code HC09 04

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