

IMPFP125Sv2 - SQA Unit Code HC0A 04

Gut and clean fish by hand



Overview

This standard is about gutting fish by hand. It details the skills required to set-up, gut and wash fish by hand. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to gut and wash fish. You must also be able to gut and wash fish by hand. You must also be able to finish hand gutting and washing.

This standard is for you if you work in fish processing and are involved in the gutting and cleaning of fish by hand.

IMPP125Sv2 - SQA Unit Code HCOA 04

Gut and clean fish by hand

Performance criteria

Prepare to gut and wash fish

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 confirm process specification
- P3 prepare work station to ensure conditions are suitable for gutting
- P4 obtain tools and equipment required to support the gutting operation
- P5 sharpen knife(s) into a condition suitable for achieving the required production specification
- P6 obtain fish to meet required process specification
- P7 confirm availability of clean potable water
- P8 take effective action in response to operating problems
- P9 maintain effective communication

Gut and wash fish by hand

You must be able to:

- P10 operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
- P11 split fish and effectively remove contents of gut cavity
- P12 wash and effectively clean gut cavity
- P13 achieve required rate of production
- P14 handle and store fish in a manner which maintains quality and condition
- P15 dispose of waste material to maintain condition of work station
- P16 sharpen knives as required to maintain their effectiveness as a cutting tool
- P17 make sure the product is correctly transferred to the next stage in the manufacturing operation
- P18 take effective action in response to operating problems
- P19 maintain effective communication

Finish hand gutting and washing

You must be able to:

- P20 finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards

IMPFP125Sv2 - SQA Unit Code HCOA 04

Gut and clean fish by hand

and instructions

- P21 deal correctly with materials that can be re-cycled or re-worked
- P22 dispose of waste material according to organisational procedures
- P23 make equipment and work station ready for future use, after the completion of the process
- P24 maintain effective communication
- P25 accurately complete all records

IMPFP125Sv2 - SQA Unit Code HCOA 04

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Knowledge and understanding

See

You need to know and understand:

IMPFP126K Understand how to gut and clean fish by hand

IMPFP125Sv2 - SQA Unit Code HCOA 04

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Developed by	Improve
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Originating organisation	Improve
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Relevant occupations	Manufacturing technologies; Food Preparation Trades; Process, Plant and Machine Operatives; Process Operatives; Plant and Machine Operatives
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Suite	Fish and Shellfish Processing
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