

IMPFP133Sv2 - SQA Unit Code HC0C 04

Pack live shellfish for despatch



Overview

This standard is about the packing of live shellfish for despatch. It details the skills required to prepare for and pack live shellfish as well as being able to take appropriate action should operating problems occur. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to pack live shellfish. You must also be able to pack live shellfish. You must also be able to complete the shellfish packing process.

This standard is for you if you work in shellfish processing and are involved in the packing of live shellfish.

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Performance criteria

Prepare to pack live shellfish

You must be able to:

- P1 operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
- P2 prepare work area into condition suitable for receiving shellfish
- P3 obtain packing specification
- P4 obtain and prepare packaging ready to receive live shellfish
- P5 obtain shellfish to meet required specification
- P6 take effective action in response to operating problems
- P7 maintain effective communication

Pack live shellfish

You must be able to:

- P8 operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
- P9 decant and check quality and condition of live shellfish
- P10 remove dead and damaged shellfish, minimising disturbance to the remaining shellfish
- P11 pack shellfish and add chilling agent according to specification
- P12 label shellfish according to specification
- P13 handle shellfish in a manner which minimises stress
- P14 forward packed shellfish for despatch
- P15 maintain environmental conditions within the processing area
- P16 make sure the product is correctly transferred to the next stage in the manufacturing operation
- P17 take effective action in response to operating problems
- P18 maintain effective communication

Finish shellfish packing process

You must be able to:

- P19 finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
- P20 deal correctly with materials that can be re-cycled or re-worked
- P21 clean work area into a hygienic condition in preparation for the next

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shellfish batch

P22 take effective action in response to operating problems

P23 dispose of waste correctly

P24 maintain effective communication

P25 maintain accurate records of packing according to organisational requirements

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Knowledge and understanding

See

You need to know and understand:

IMPFP134K Understand how to pack live shellfish for despatch

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