

## Control the fish or shellfish smoking process

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### Overview

This standard is about the smoking of fish or shellfish as part of a processing operation. It details the skills and knowledge required to set-up and maintain the smoking process. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to and smoke fish or shellfish. You must also be able to complete the smoking process.

This standard is for you if you work in the fish or shellfish industry and are involved in the smoking of fish or shellfish.

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### Performance criteria

*You must be able to:*

1. smoke fish/shellfish in accordance with organisational standards
2. obtain and interpret smoking specification
3. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
4. prepare and maintain the smoking kiln and associated work area throughout the process
5. obtain sawdust and wood chippings and prepare method of smoke generation
6. obtain brined/salted fish/shellfish of specified quality
7. load kiln according to operating instructions
8. establish smoke generation according to kiln operating instructions
9. establish required smoke and temperature conditions within the kiln to achieve required smoking specification
10. monitor and maintain smoking process for smoking period, according to operating instructions
11. remove fish/shellfish from kiln following conclusion of smoking process and transfer to the next production stage
12. handle fish/shellfish in a manner which maintains quality and condition
13. dispose of waste material according to organisational procedures
14. maintain communication
15. complete records in accordance with 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 they are not followed
2. how to obtain and apply the smoking specification
3. how variations in typical smoking specifications can impact on the process requirements of hot and cold smoking
4. what facilities, tools and equipment are required to smoke fish/shellfish
5. the different types of wood used in smoking and the different methods of generating smoke
6. how to assess that fish/shellfish is suitable and ready for smoking
7. how to prepare the facilities, tools and equipment required to smoke fish/shellfish
8. how to obtain sawdust and wood chippings and prepare the smoke generator
9. how to obtain brined or salted raw material that is ready for smoking
10. the role of brining and salting in preparation for smoking, including salt content, types of colour dye and colour coding
11. the importance of monitoring process conditions during smoking
12. how to monitor the smoking process and the impact variations in parameters will have on the process including temperature, humidity, flow rates
13. the operating characteristics of the smoking kiln used to smoke fish/shellfish
14. how smoking kilns operate including how they should be prepared and controlled
15. how to load fish/shellfish into the kiln for smoking
16. how smoked fish/shellfish should be handled, moved and stored during production
17. the methods used to hold fish/shellfish in smoking kiln
18. how to control the smoking process to ensure required quality and yield
19. the impact of handling and storage on the condition and quality of smoked product
20. how the smoking process can impact on yield and product quality
21. the operational requirements of the smoking process and how they are to be met
22. what the expected appearance and other characteristics of the smoked product are
23. what action to take when the process specification is not met
24. how to dispose of waste and why it is important to do so
25. how to prepare the facilities, tools and equipment for future use, upon completion of the smoking process
26. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so

27. the limits of your own authority and competence and why it is important to work within those limits

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