



Processing Perfectionist

A Seafood Career for Me:
ALife Fact Sheet No. 5

Not a Glorified Factory-Hand!

Seafood processing is a vital part of the seafood chain, making sure that our seafood harvest is safe and great to eat. Seafood processing can involve:

- * Cleaning, filleting and cutting finfish.
- * Smoking Atlantic Salmon and other seafood.
- * Marinating seafood and preparing seafood mixes.
- * Preparing sashimi-grade fish, such as tuna.
- * Freezing fish and other seafood.
- * Preparing shaped and crumbed products such as fish fingers, from fresh or frozen blocks.
- * Opening Oysters and other shell fish.
- * Grading and boiling Prawns and other crustaceans.
- * Developing new products and packaging for the seafood industry.

What Jobs are There for a Processing Perfectionist?

Seafood Processing Assistant

For many people this is the entry to a career in seafood processing. Typical work would involve cleaning and filleting fish, moving stock, putting ice on seafood and tidying the premises, work areas and equipment.

Seafood Processing Worker

A worker at this level could be involved in filleting fish, opening Oysters and other shellfish, grading and sorting prawns as well as moving stock, controlling the temperature of seafood, and cleaning and tidying the premises, work areas and equipment.

Seafood Processing Leading Hand

Someone working at this level could be a specialist, for example, processing Crocodiles, handling and packing sashimi grade fish, or boiling Prawns and other crustaceans. A seafood processing leading hand would also supervise other employees and monitor food safety and occupational health and safety.

Qualifications

Vocational qualifications in seafood processing are available from Certificate I to Certificate III. Certificate IV, Diploma and Advanced Diploma are under development at present. Some state and territories may have traineeships in seafood processing.

For more details, jump on to the Seafood CRC's website at www.seafoodcrc.com and hit the link called "Seafood Training and Qualifications" in the ALife tab or contact a Seafood CRC Participant or your local Industry Training Advisory Body.



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