

Overview

This standard is about managing the production of farmed fish/shellfish for sale or transfer, to achieve given quality and quantity targets.

It requires that work is completed in accordance with site standard operating procedures.

This standard is for those who manage the production of farmed fish/shellfish.

Performance criteria

You must be able to:

1. implement procedures to ensure a healthy, safe and secure working environment
2. plan the **resources** required to support the planned production of farmed fish/shellfish for sale or transfer
3. establish **potential production** through regular monitoring of fish/shellfish stock development
4. analyse **customer** requirements and establish the farm's capability to meet specified quality and quantity requirements
5. manage **production activities** to meet requirements and maintain fish/shellfish health and welfare
6. develop **procedures** to deal with factors that have the potential to disrupt production activities
7. evaluate the success of production operations
8. liaise with customers and others to ensure customer and quality requirements are met
9. manage records of production activities in accordance with legal and quality requirements and site procedures

Knowledge and understanding

You need to know and understand:

1. relevant legal and organisational requirements for health, safety and security associated with the production of farmed fish/shellfish
2. the resources required to manage effective production of farmed fish/shellfish for sale or transfer
3. farm and holding unit production characteristics
4. how to establish the production potential for the available fish/shellfish stock
5. why it is important to maintain standards of fish/shellfish health and welfare during production activities
6. factors likely to disrupt production and how any disruption can be minimised
- 7. production activities** and their effective implementation
8. the legal requirements that control the production of farmed fish/shellfish for sale or transfer
9. why it is important to achieve planned production
10. the importance of achieving customer requirements within production
11. the methods used to monitor planned production
12. how codes of practice influence farmed fish/shellfish production
13. how to establish production to limit the impact of factors that can disrupt production
14. how legislation controls the movement of live fish/shellfish
15. methods used to evaluate production
16. legal requirements and site procedures for the management of fish/shellfish production records

Scope/range

This standard requires that you plan and oversee the following **production activities**:

- preparation of stock for sale or transfer
- transportation
- cleaning and maintenance of production facilities
- hygiene and bio-security

This standard requires that you develop **procedures** to deal with:

- variations in environmental conditions
- malfunction of equipment
- stock shortage
- the poor condition (health) of fish/shellfish
- change in customer/market requirements

Glossary

customer – the user of your farm production. The user may be internal (another farm site operated by your employer) or external (a farm or organisation which has no connection with your organisation)

potential production – the amount of fish/shellfish available for sale or transfer

production activities – activities associated with the final preparation of fish/shellfish to achieve customer orders

resources – people, equipment, storage, transport

Manage the production of farmed fish/shellfish for sale or transfer

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