



# FISH AND SEAFOOD PROCESSOR SKILL

# COMPETENT SPECIALIST

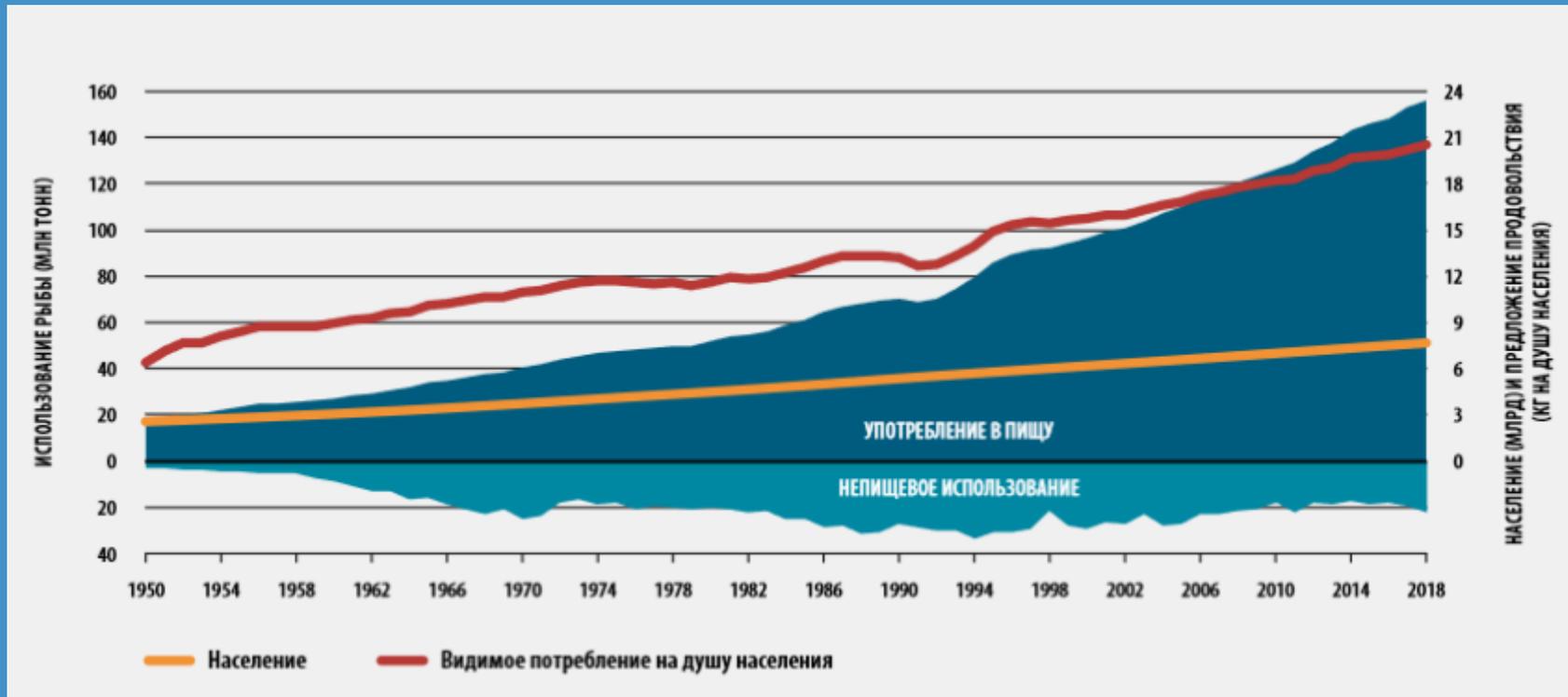


A specialist competent in processing of aquatic biological resources is a person with practical skills for the professional performance of work on maintenance of technological process of processing fish, seafood and aquaculture facilities, quality control of raw materials and finished products, operation of technological equipment.

Area of professional activity: organization and implementation of activities for the production of food, technical and feed products from aquatic biological resources.

The objects of professional activity of a specialist competent in processing of aquatic biological resources are aquatic biological resources, manufacturing technologies of food and non-food products out of them, methods for assessing the quality of raw materials, semi-finished products, finished products, auxiliary materials and containers, manufacturing equipment.

# EXPLOITATION AND VISIBLE CONSUMPTION OF FISH IN THE WORLD



## Exploitation and processing of fish

Source: FAO. 2020. State of the World Fisheries and Aquaculture 2020. Measures to increase resilience. Rome, FAO. <https://www.fao.org/3/ca9231ru/CA9231RU.pdf>

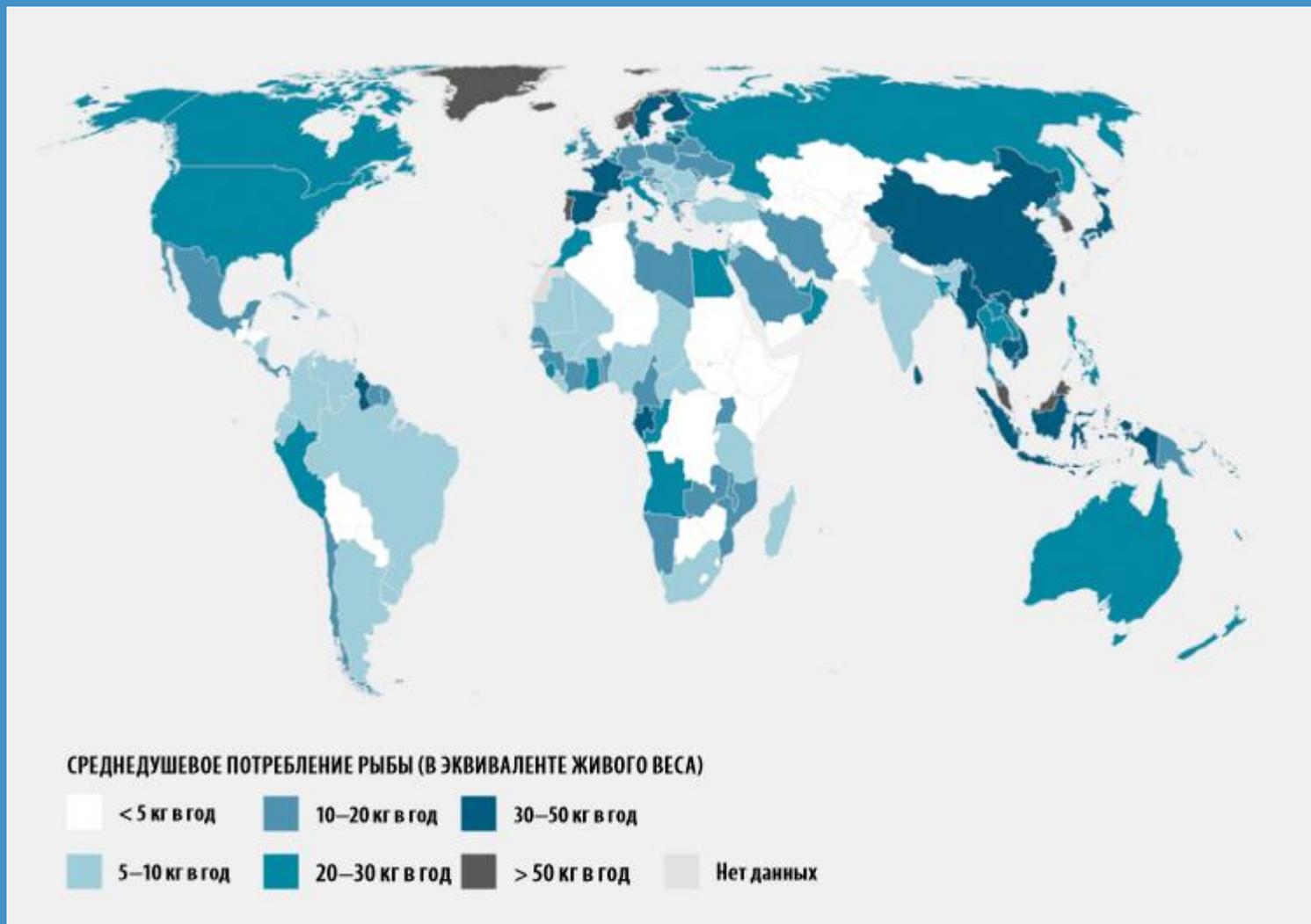
# WORLD CONSUMPTION OF FISH PER CAPITA



## Fish consumption

Source: FAO. 2020. State of the World Fisheries and Aquaculture 2020. Measures to increase resilience. Rome, FAO. ФАО.

<https://doi.org/10.4060/ca9229ru>

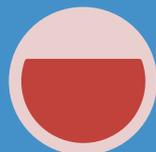


# DEVELOPMENT OF THE SKILL IN RUSSIA



2019

Creation of the skill in Russia



2020 – 2021

Regional competitions:

- Kaliningrad region,
- Astrakhan region,
- Moscow region,
- Saint Petersburg
- Primorye territory,
- Kamchatka territory,
- Yamalo- Nenets autonomous district.

Final competitions in competencies that do not take part in the Final of the IX National Championship "Young Professionals" (WorldSkills Russia) of the Primorye territory

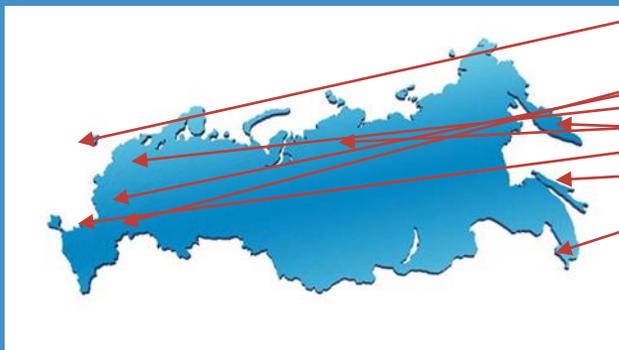


2021 - 2022

Regional competitions:

- Kaliningrad region;
- Astrakhan region;
- Moscow region;
- Primorye territory;
- Saint Petersburg;
- Krasnodar territory;
- Yamalo- Nenets autonomous district;
- Kamchatka territory;
- Sakhalin region.

Final competitions in competencies that do not take part in the Final of X National Championship "Young Professionals" (WorldSkills Russia), Kaliningrad



«WE ARE NOT ALONE»



People's Republic of China, Republic of Turkey, Kingdom of Morocco, Israel

# SKILLS OF SPECIALIST



Section		Relative importance (%)
A	Work organization and safety	10
B	Team work, communication	5
C	Conducting technological operations	40
D	Operation of technological equipment, inventory and tools	15
E	Quality control	20
F	Work with regulatory and technical documentation	10
Total		100

# TASK



**Module A**  
Manufacturing of chilled  
and frozen products



**Module B**  
Manufacturing of salted,  
pickled products and  
preserves



**Module C**  
Manufacturing of  
canned products



Фото: ФГБОУ ВО  
«Дальрыбвтуз»

# TASK



**Module D**  
Manufacturing of semi-finished and culinary products



**Module E**  
Manufacturing of cold and hot smoked products



**Module F**  
Processing of northern fish

# TIME TO PERFORM THE MODULES



	<b>Module name</b>	<b>Module duration, hours</b>
A	Manufacturing of chilled and frozen products	4
B	Manufacturing of salted, pickled products and preserves	3
C	Manufacturing of canned products	4
D	Manufacturing of semi-finished and culinary products	4
E	Manufacturing of cold and hot smoked products	3
F	Processing of northern fish	3

**Total**

**21**



# TRAINING IN «FISH AND SEAFOOD PROCESSOR» IN THE WORLD



China



India



Nigeria

SHANGHAI OCEAN UNIVERSITY

<https://www.shou.edu.cn/>

College of Fisheries and Life  
Science

<https://smxy.shou.edu.cn/>

OCEAN UNIVERSITY OF CHINA

<http://eweb.ouc.edu.cn/main.htm>

Fisheries College

<http://eweb.ouc.edu.cn/fisheries/>

KARNATAKA VETERINARY,  
ANIMAL AND FISHERIES  
SCIENCES UNIVERSITY,  
BIDAR

[http://www.kvafsu.edu.in/cof\\_mangaluru/manjanaik.html](http://www.kvafsu.edu.in/cof_mangaluru/manjanaik.html)

College of Fisheries, Mangalore

<http://www.cofm.edu.in/>

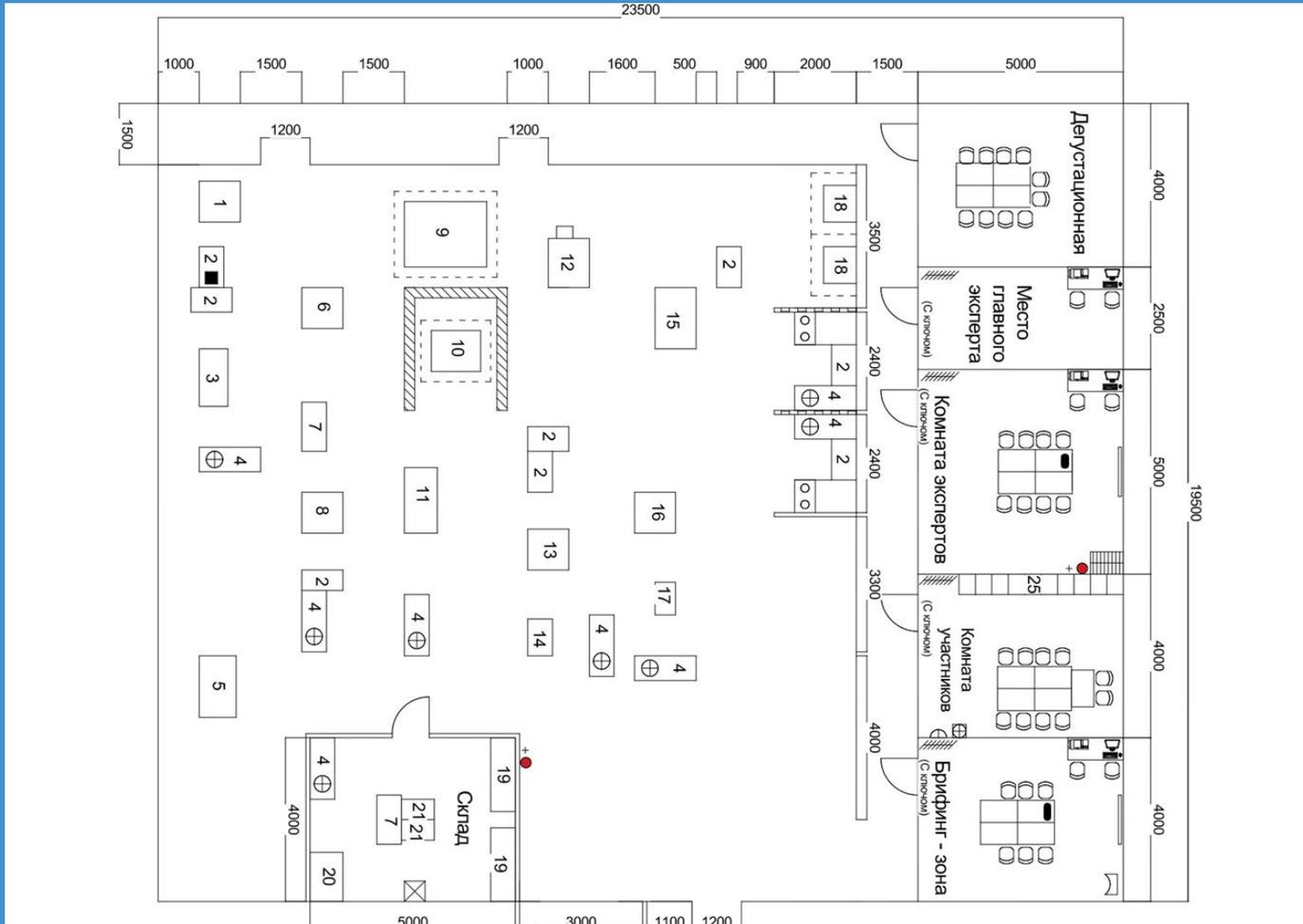
Fisheries College and  
Research Institute (FC&RI),  
Thoothukudi

<https://www.tnjfu.ac.in/fcritut/>

Bells University of  
Technology Ota,  
Lombron

<https://free-apply.com/ru/university/1056600019>

# SKILL LAYOUT PLAN ON 5 WORK PLACES



- Tables
- Washing bath
- Blast chiller
- Smoke chamber
- Refrigerator
- Can-sealing machine
- Steam convection oven
- Sterilizing equipment
- Fish threading equipment

# WORK AREA





# THANK YOU!

## Team

Skill manager – Inna Titova  
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Experts:

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Svetlana Mamontova

Natalia Saltanova