

非加熱性水産加工食品製造業職種（乾製品製造）

Job category: Non-heated fishery processed foodstuff manufacturing work (Operation: Dried product manufacturing)

<p>作業の定義 Criteria of Operations</p>	<p>魚介藻類を低温又は常温下で乾燥することにより、貯蔵性を付与した非加熱性の乾製品を製造する作業をいう。 非加熱性乾製品とは、素干し品（魚介類をそのまま又は適当に整形した後、乾燥したもの。）、塩干し品（魚介類をそのまま又は適当に整形した後、塩漬け又は施塩してから乾燥したもの。）、みりん干し品（魚介類をそのまま又は適当に整形し、醤油、みりん等による調味液に浸けた後、乾燥したもの）等の加工食品の総称である。</p> <p>It refers to manufacturing work of storable non-heated dried product by drying fishery, seaweed and fish roe etc. at low temperature or under ordinary temperature. Non-heated dried product is the general term for processed foodstuff such as suboshi product (made by drying fishery as it is or after forming moderately), salted and dried product (made by salting or covering it with salt and drying fishery as it is or after forming moderately), mirinboshi product (made by soaking in seasoning liquid such as soy sauce, mirin etc. and drying fishery as it is or after forming moderately), etc.</p>		
<p>必須業務（移行対象職種・作業で必ず行う業務） Compulsory works (Works to be essential on the operations in the job categories to be shifted)</p>	<p>第1号技能実習 Technical Intern Training (i)</p> <p>(1)乾製品製造作業 Dried product manufacturing work</p> <p>①原料魚介藻類の判別作業 Discriminating work of fishery, seaweed as raw material</p> <p>1. 原料魚介藻類の種類分け Classifying type of fishery, seaweed</p> <p>2. 原料魚介藻類のサイズ分け Classifying size of fishery, seaweed</p> <p>②原料魚介藻類の処理解作業 Treatment work of fishery, seaweed as raw material</p> <p>1. 包丁の選定 Selecting kitchen knife</p> <p>2. 原料魚介藻類の解凍 Defrosting fishery, seaweed</p> <p>3. 原料魚介藻類の解凍状況の判別 Discriminating a defrosting state of fishery, seaweed</p> <p>4. 一次処理（頭・内臓除去、異物除去等） Primary treatment (removing head, viscera, foreign substance, etc.)</p> <p>③乾燥作業 Drying work</p> <p>1. 食塩水の調合 Compounding salt water</p> <p>2. 洗浄または漬け込み Cleansing, soaking</p> <p>3. 乾燥温度の確認 Confirmation of drying temperature</p> <p>4. 乾燥時間の確認 Confirmation of drying time</p>	<p>第2号技能実習 Technical Intern Training (ii)</p> <p>(1)乾製品製造作業 Dried product manufacturing work</p> <p>①原料魚介藻類の判別作業 Discriminating work of fishery, seaweed as raw material</p> <p>1. 原料魚介藻類の種類分け Classifying type of fishery, seaweed</p> <p>2. 原料魚介藻類のサイズ分け Classifying size of fishery, seaweed</p> <p>3. 原料魚介藻類の鮮度判別 Discriminating freshness of fishery, seaweed</p> <p>②原料魚介藻類の処理解作業 Treatment work of fishery, seaweed as raw material</p> <p>1. 包丁の選定 Selecting kitchen knife</p> <p>2. 原料魚介藻類の解凍 Defrosting fishery, seaweed</p> <p>3. 原料魚介藻類の解凍状況の判別 Discriminating a defrosting state of fishery, seaweed</p> <p>4. 加工に適した形態への処理（フィレ等） Treating into a form suitable for processing (fillet etc.)</p> <p>③乾燥作業 Drying work</p> <p>1. 食塩水の調合 Compounding salt water</p> <p>2. 洗浄または漬け込み Cleansing, soaking</p> <p>3. 漬け込み液の濃度管理 Control of soaking liquid concentration</p> <p>4. 乾燥温度の管理 Control of drying temperature</p> <p>5. 乾燥時間の管理 Control of drying time</p> <p>6. 乾燥状況の判別 Discriminating a drying state</p> <p>④製品の仕上げ（検査等）作業 Product finishing work (inspection etc.)</p> <p>1. 製品の種類の判別 Discriminating type of product</p> <p>2. 異物混入の確認 Inspection of contamination</p> <p>⑤製造工程表の確認作業 Confirmation work of production flow chart</p> <p>1. 製造工程表の確認 Confirmation of production flow chart</p> <p>2. 製造工程に適した機器の選択 Selecting equipment suitable for production flow</p>	<p>第3号技能実習 Technical Intern Training (iii)</p> <p>(1)乾製品製造作業 Dried product manufacturing work</p> <p>①原料魚介藻類の判別作業 Discriminating work of fishery, seaweed as raw material</p> <p>1. 原料魚介藻類の種類分け Classifying type of fishery, seaweed</p> <p>2. 原料魚介藻類のサイズ分け Classifying size of fishery, seaweed</p> <p>3. 原料魚介藻類の鮮度判別 Discriminating freshness of fishery, seaweed</p> <p>②原料魚介藻類の処理解作業 Treatment work of fishery, seaweed as raw material</p> <p>1. 包丁の選定 Selecting kitchen knife</p> <p>2. 原料魚介藻類の解凍 Defrosting fishery, seaweed</p> <p>3. 原料魚介藻類の解凍状況の判別 Discriminating a defrosting state of fishery, seaweed</p> <p>4. 加工に適した形態への処理（フィレ等） Treating into a form suitable for processing (fillet etc.)</p> <p>③乾燥作業 Drying work</p> <p>1. 食塩水の調製 Adjustment of salt water</p> <p>2. 洗浄または漬け込み Cleansing, soaking</p> <p>3. 漬け込み液の濃度管理 Management of soaking liquid concentration</p> <p>4. 乾燥温度の設定・管理 Setting and control of drying temperature</p> <p>5. 乾燥時間の設定・管理 Setting and control of drying time</p> <p>6. 乾燥状況の判別 Discriminating a drying state</p> <p>④製品の仕上げ（検査等）作業 Product finishing work (inspection etc.)</p> <p>1. 製品の種類の判別 Discriminating type of product</p> <p>2. 異物混入の確認 Inspection of contamination</p> <p>3. 製品品質の判別 Discriminating product quality</p> <p>⑤製造工程表の確認及び作成作業 Confirmation and making work of production flow chart</p> <p>1. 製造工程表の確認及び作成 Confirmation and making work of production flow chart</p> <p>2. 製造工程に適した機器の選択 Selecting equipment suitable for production flow</p>

<p>必須業務（移行対象職種・作業で必ず行う業務） Compulsory works (Works to be essential on the operations in the job categories to be shifted)</p>	<p>(2)安全衛生業務</p> <p>①安全衛生作業</p> <ol style="list-style-type: none"> 1.雇入れ時等の安全衛生教育 2.作業開始時の安全確認作業 3.水産加工食品製造作業に必要な整理整頓作業 4.水産加工食品製造用機械等及び周囲の安全確認作業 5.保護具及び安全標識・装置の点検作業 6.安全装置の使用等による安全作業 7.労働衛生上の有害性を防止するための作業 8.危険性、有害性の排除及び応急処置対応作業 9.安全作業に係る記録と確認作業 <p>②食品衛生作業</p> <ol style="list-style-type: none"> 1.作業者の衛生管理作業 2.器具の衛生管理作業 3.製造用機械、調理器具等の取扱法 4.電気、ガス、燃油等の取扱法 5.作業手順（フローシート）の確認 6.作業終了時の作業場の清掃及び機械・器具等の洗浄・殺菌 7.衛生作業に係る記録と確認作業 <p>◎技能実習3号では(1)～(2)の必須作業のポイントの説明及び指導ができることを目途とする。</p>	<p>(2) Safety and health work</p> <p>① Safety and health work</p> <ol style="list-style-type: none"> 1. Safety and health education at the time of new employment 2. Inspection work of safety equipment etc. before starting work 3. Organization necessary for fishery processed foodstuff manufacturing work 4. Safety confirmation work of machine for fishery processed foodstuff manufacturing work and surrounding 5. Safety inspection work of protective equipment and safety sign, devices 6. Safety work by using safety devices, etc. 7. Work to prevent hazards in occupational health 8. Elimination of hazards and toxicity and work for first aid measures 9. Recording and confirmation work of records pertaining to safety work <p>② Food hygiene work</p> <ol style="list-style-type: none"> 1. Hygiene management work of workers 2. Hygiene management work of equipment 3. Handling method of manufacturing machines, cooking equipment etc. 4. Handling method of electricity, gas, fuel oil etc. 5. Confirmation of working flow sheet 6. Cleaning in working site and cleansing, disinfecting machines and equipment etc. after work 7. Recording and confirmation work of records pertaining to hygiene work <p>◎On technical intern training (iii), the aim is to be able to explain and instruct the point of compulsory works (1)～(2).</p>
<p>関連業務、周辺業務（上記必須業務に関する技能等の修得に係る業務等で該当するものを選択すること。） Related works, peripheral works (Choose what is applicable in works related to acquisition of skills etc. concerning above essential tasks.)</p>	<p>(1)関連業務 Related works</p> <p>①非加熱水産加工食品製造業職種（塩蔵品製造、発酵食品製造） Non-heated fishery processed foodstuff manufacturing work (salted product manufacturing, fermented foodstuff manufacturing)</p> <p>②加熱水産加工食品製造業職種（節類製造、加熱乾製品製造、調味加工品製造、くん製品製造） Marine heated fishery processed foodstuff manufacturing work (extract manufacturing, heated dried product manufacturing, flavored product manufacturing, smoked product manufacturing)</p> <p>③水産加工関連器具・工具の取扱い作業 Handling work of equipment, tools related to fishery processed</p> <p>④水産加工関連機械の取扱い作業 Handling work of machines related to fishery processed</p> <p>⑤包装機の取扱い作業 Handling work of packing machine</p> <p>⑥製品の凍結作業 Freezing work of product</p> <p>⑦製品の殺菌作業 Disinfecting work of product</p> <p>⑧食品添加物の使用基準管理作業 Management work of criteria for use of food additive</p> <p>⑨その他の乾燥品製造作業 Manufacturing work of other dried products</p> <ol style="list-style-type: none"> 1.調味作業 Seasoning work 2.熟成作業 Maturing work 3.あん蒸作業 Anjyo work (to remove water content) <p>(2)周辺業務 Peripheral works</p> <p>①工場内清掃作業 Cleaning work in factory</p> <p>②工場内運搬作業 Transportation work in factory</p> <p>③梱包作業 Packing work</p> <p>④出荷作業 Shipping work</p> <p>(3)安全衛生業務（関連業務、周辺業務を行う場合は必ず実施する業務） Safety and health operations (operations to be carried out whenever related work and peripheral work are carried out)</p> <p>上記※に同じ Same as ※ above</p>	<p>※</p>

<p>使用する素材、材料等（該当するものを選択すること。） Materials etc. to use (Select the appropriate one.)</p>	<p>①原料 Raw material</p> <ol style="list-style-type: none"> 1. 魚類（にしん、いわし、あじ、さんま、さば、たら、すけとうたら、ほっけ、ぶり、かます、かれい、ふぐ、あまだい、わかさぎ、こうなご、とびうお、たちうお、ししゃも等） fish (herring, sardine, horse mackerel, saury, mackerel, Alaska Pollack, atka mackerel, yellowtail, barracuda, flatfish, globefish, tilefish, pond smelt, sand lance, flying fish, large head hair tail, Spirinchus lanceolatus, etc. 2. えび類 shrimp, prawn 3. いか類 squid 4. たこ類 octopus 5. 海藻類（こんぶ、わかめ、のり等） seaweed (kombu, wakame, laver, etc.) 6. その他の魚介藻類 other fishery seaweed 	<p>②副資材 Secondary material</p> <ol style="list-style-type: none"> 1. 食塩 salt 2. 砂糖 sugar 3. 香辛料 spices 4. 調味料等（みりん、醤油、食酢、水飴等） seasoning etc. (mirin, soy sauce, vinegar, starch syrup, etc.) 5. その他の副資材 other secondary material
<p>使用する機械、器具等（該当するものを選択すること。） Machine, equipment, etc. to use (Select the appropriate one.)</p>	<p>①機械・設備 Machines, facility</p> <ol style="list-style-type: none"> 1. 魚体（原料）洗浄機 fish body (raw material) washing machine 2. 魚体（原料）選別機 fish body (raw material) sorting machine 3. 魚体（原料）処理機（内臓除去装置、ヘッドカッター、フィレマシン） fish body (raw material) treating machine (device for removing viscera, head cutter, fillet machine) 4. 乾燥機 dryer 5. 解凍装置 defrosting device 6. 金属探知機 metal detector 7. 真空包装機 vacuum packaging machine 8. ガス充填包装機 gas filling and packing machine 9. 保管冷蔵庫 preservation refrigerator 10. 充填機 filling machine 11. 凍結機 freezer 12. 連続解凍機 consecutive defrosting machine 13. 脱水機 dehydrator 14. 夾雑物選別機 impurity removing machine 	<p>②器具・工具等 Equipment, tool</p> <ol style="list-style-type: none"> 1. 包丁類 kitchen knives 2. はさみ類 scissors 3. 鱗取り器 fish scale remover 4. 皮むき道具 peeler 5. 骨抜き道具 tool for deboning 6. 冷凍パン frozen pan 7. 解凍用器 tool for defrosting 8. 作業用タンク tank for working 9. 分離ネット separation net 10. 漬け込み容器 container for soaking 11. たも網 scoop net <p>③計測器等 Measuring tools etc.</p> <ol style="list-style-type: none"> 1. 塩分濃度測定器 measuring the salinity concentration device 2. 温度計 thermometer 3. 秤量器（機） weighing apparatus 4. 計量器 measuring apparatus 5. 脂肪測定器 fat measuring instrument 6. 鮮度測定器 freshness measuring instrument

<p>製品等の例（該当するものを選択すること。） Examples of products etc. (Select the appropriate one.)</p>	<p>①素干し品 Suboshi product</p> <ol style="list-style-type: none"> 1. するめ dried cuttlefish 2. 身欠きにしん dried herring 3. 田作り（ごまめ） dried sardines (dried young anchovies) 4. 干しかれい dried flatfish 5. たたみいわし tatami iwashi (dried baby sardines flattened like paper) 6. 棒だら dried cod 7. 明太 walleye Pollack roe 8. ふかひれ dried shark fin 9. えいひれ ray fin 10. ほしだこ dried octopus 11. 素干しさくらえび dried sakura shrimp 12. くちこ dried sea-cucumber ovaries 13. 干しこんぶ dried kombu 14. 干しのり dried laver 15. 板わかめ board wakame 16. その他各種魚介藻類 other various fishery and seaweed 	<p>②塩干し品 Salted and dried product</p> <ol style="list-style-type: none"> 1. 丸干しいわし salted and dried sardine, whole 2. 目刺し dried sardines 3. 開きいわし salted and dried sardine, opened 4. 開きあじ salted and dried horse mackerel, opened 5. 丸干しあじ salted and dried horse mackerel, whole 6. 開きさんま salted and dried saury pike, opened 7. 開きたら salted and dried cod, opened 8. 開きすけとうだら salted and dried Alaska Pollack, opened 9. 丸干しかれい salted and dried flatfish, whole 10. 開きほっけ salted and dried flatfish, opened 11. からすみ dried mullet roe 12. その他各種魚介藻類 other various fishery and seaweed 	<p>③みりん干し品 Mirinboshi product</p> <ol style="list-style-type: none"> 1. さんま pacific saury 2. いわし sardine 3. ししゃも Spirinchus lanceolatus 4. れんごだい deep-sea porgy 5. ふぐ globefish 6. さより halfbeak 7. きす sillaginoid 8. あじ horse mackerel 9. かれい flatfish 10. その他の各種魚介類 other various fishery <p>④その他の乾製品 other dried products</p>
<p>移行対象職種・作業とはならない業務例 Example of works which is not eligible for the job categories / operations to be shifted</p>	<ol style="list-style-type: none"> 1. 水産練り製品製造作業 Manufacturing work of seafood-paste 2. 魚介類（鯨を含む。）を原料とする魚肉ハム・ソーセージの製造作業 Manufacturing work of fish meat ham, sausage made of fishery (including whale) as raw material 3. 冷凍品（原料のまま凍結したもの）又は冷凍水産食品（冷凍すり身、冷凍切り身、刺身用ロイン等）の製造作業 Manufacturing work of frozen commodity (freeze raw material as it is) or frozen marine foods (frozen ground fish meat, frozen fish fillets, loin for sliced raw fish, etc.) 4. 水産物（鯨を含む。）を原料とする冷凍調理食品（加熱工程を含まないフライ等）の製造作業 Manufacturing work of frozen cooking food (excluding heating process such as deep-fried food etc.) made of marine product (including whale) as raw material 5. 漁業者が出荷のためにのり等の海藻を採取・乾燥する作業 Work that fisherman gather and dry seaweed such as laver etc. to ship 6. 原料魚介藻類の処理を含まない調味・調理のみの場合（処理済みの原料を煮る、揚げる等の作業しか行わない場合） In the case of seasoning, cooking only excluding treating fishery, seaweed as raw material (in the case of only boiling, frying treated raw material) 7. 上記の関連業務及び周辺業務のみの場合 In the case of the above-mentioned related work and peripheral work only 		