

水産練り製品製造職種（かまぼこ製品製造作業）
 Job category: Fish paste making (Operation: Boiled fish paste producing work)

作業の定義 Criteria of Operations	魚肉に2～3%の食塩を加え、搗り潰して粘稠(ねんちゆう：ねばりけがあって密度の濃いこと。)な肉糊状とし、板付けやちくわ等に成形し、加熱凝固させたかまぼこ製品の製造作業をいう。 It refers to producing boiled fish paste by adding 2~3% of salt on fish meat, mashing them into viscous pasty meat, forming boiled fish paste with a wooden, chikuwa (tube-shaped fish paste) etc. and heat coagulation.		
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)	第1号技能実習 Technical Intern Training (i)	第2号技能実習 Technical Intern Training (ii)	第3号技能実習 Technical Intern Training (iii)
	(1)かまぼこ製品製造作業 Boiled fish paste producing work 1)材料の選定作業 Material selection ①かまぼこ製品の材料の選定作業 Material selection for boiled fish paste 2)かまぼこ製品の製造作業 Producing boiled fish paste ①かまぼこ製品の原料の調整作業 Material preparation for boiled fish paste product ②簡単なかまぼこ製品の成形作業 Simple forming of boiled fish paste product ③かまぼこ製品の加熱、冷却及び包装作業 Heating, cooling and packing of boiled fish paste product	(1)かまぼこ製品製造作業 Boiled fish paste producing work 1)材料の選定作業 Material selection ①かまぼこ製品の材料の選定作業 Material selection for boiled fish paste 2)かまぼこ製品の製造に関する機械、装置、及び器具の点検、調整作業及び記録作業 Inspection, adjustment and recording work of machines, device, instrument tools for boiled fish paste producing 3)かまぼこ製品の製造作業 Producing boiled fish paste ①かまぼこ製品の原料（副原料含む）の配合及び品質の調整作業 Material mixture (including secondary material) for boiled fish paste product and quality adjustment ②かまぼこ製品の成形作業 Forming of boiled fish paste product ③かまぼこ製品の加熱、冷却及び包装作業並びに記録作業 Heating, cooling and packing of boiled fish paste product and recording work	(1)かまぼこ製品製造作業 Boiled fish paste producing work 1)材料の選定作業 Material selection ①かまぼこ製品の材料の選定作業 Material selection for boiled fish paste 2)かまぼこ製品の製造に関する機械、装置、及び器具の点検、調整作業及び記録作業 Inspection, adjustment and recording work of machines, device, instrument tools for boiled fish paste producing 3)かまぼこ製品の製造作業 Producing boiled fish paste ①かまぼこ製品の原料（副原料含む）の配合及び品質の調整作業 Material mixture (including secondary material) for boiled fish paste product and quality adjustment ②かまぼこ製品の成形作業 Forming of boiled fish paste product ③かまぼこ製品の加熱、冷却及び包装作業並びに記録作業 Heating, cooling and packing of boiled fish paste product and recording work ④魚体処理(魚の頭や内臓を除去する。)作業 Fish body treatment (removing fish head, viscera) ⑤魚洗(魚体処理によって付着した血液、内臓等の不純物を洗浄する。)作業 Washing fish (cleansing impurities such as blood, viscera etc. attached by fish body treatment ⑥魚肉採取(魚肉と骨及び皮の分離。)作業 Fish body picking (separating fish body from bones and skin) ⑦水さらし作業(血液や脂肪、魚臭成分を洗い流す。)及び脱水作業 Soaking (washing blood, fat, fishy smell off) and dehydrating ⑧砕肉(魚肉を細かく砕く。)作業 Smashing meat (grinding fish meat) ⑨裏ごし作業 Straining ⑩魚肉の搗潰(らいかい：魚肉に食塩、調味料を加えて搗りあげる。)作業 Grinding fish (adding salt, seasoning on fish meat and grating them) ⑪冷凍すり身の検査作業 Inspection of frozen minced fish 4)かまぼこ製品の検査作業 Inspection of boiled fish paste product
(2)安全衛生業務 ①雇入れ時等の安全衛生教育 ②作業開始前の安全装置等の点検作業 ③水産練り製品工場における整理・整頓・清掃・清潔・躰(習慣)の遵守 ④かまぼこ製造作業で使用する機械及び周囲の安全確認作業 ⑤保護具の着用と服装の安全点検作業 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異常時の応急措置を修得するための作業	(2) Safety and health work 1. Safety and health education at the time of new employment 2. Inspection work of safety equipment etc. before starting work 3. Observing organizing, arrangement, cleaning, keeping clean and neat, discipline (custom) for fish paste making ※ 4. Safety confirmation work of machine for fish paste making and surrounding 5. Safety inspection work and wearing protective equipment 6. Safety work by using safety devices, etc. 7. Work to prevent hazards in occupational health 8. Work to acquire emergency measures in case of abnormalities		

<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 ①原材料等の受け入れ検査作業及び記録作業 Acceptance inspection of materials and recording work ②かまぼこ製造の積算作業及び記録作業 Integration and recording work for boiled fish paste producing ③かまぼこ製造用機械の保守・整備及び記録作業 Maintenance and recording work of machines for boiled fish paste producing</p> <p>(2)周辺業務 Peripheral works ①原材料等の目視受入れ記録・保管作業 Recording and keeping work of visual acceptance of materials etc. ②かまぼこ製造用機械の管理作業及び記録作業 Maintenance and recording work of machines for boiled fish paste producing ③包装資材の保守・管理作業 Maintenance of packing materials ④製品の運搬作業 Transportation of products ⑤製品の梱包出荷作業 Packing and shipping work of products</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) 上記※に同じ Same as ※ above</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又は②のうち一つ以上を必ず使用。③は必ず使用すること。④は必要に応じて使用すること。 Be sure to use one or more from ① or ②. Be sure to use ③. Use ④ as necessary.</p> <p>①原料魚 raw material fish</p> <table border="0"> <tr> <td>1.ぐち white croaker</td> <td>5.いわし sardine</td> <td>9.いとより golden threadfin bream</td> <td>13.はち pike conger</td> </tr> <tr> <td>2.えそ lizardfish</td> <td>6.すけとうだら Walleye Pollack</td> <td>10.きちじ(きんき) kichiji rockfish</td> <td>14.ほっけ Atka mackerel</td> </tr> <tr> <td>3.たちうお large head hair tail</td> <td>7.さば mackerel</td> <td>11.さめ shark</td> <td>15.その他の原料魚 other raw material fish</td> </tr> <tr> <td>4.あじ horse mackerel</td> <td>8.いか squid</td> <td>12.とびうお flying fish</td> <td></td> </tr> </table> <p>②冷凍すり身 frozen minced fish</p> <table border="0"> <tr> <td>1.ぐち white croaker</td> <td>6.すけとうだら Walleye Pollack</td> <td>11.ほき blue grenadier</td> <td>16.ひれごだい Crimson sea bream</td> </tr> <tr> <td>2.えそ lizardfish</td> <td>7.さば mackerel</td> <td>12.パシフィックホワイティング(しろがねだら) Pacific whiting</td> <td>17.かれい flounder</td> </tr> <tr> <td>3.たちうお large head hair tail</td> <td>8.きんときだい red bigeye</td> <td>13.はち pike conger</td> <td>18.その他の冷凍すり身 other frozen minced fish</td> </tr> <tr> <td>4.あじ horse mackerel</td> <td>9.いとより golden threadfin bream</td> <td>14.ほっけ Atka mackerel</td> <td></td> </tr> <tr> <td>5.いわし sardine</td> <td>10.みなみだら Southern blue whiting</td> <td>15.れんごだい deep-sea porgy</td> <td></td> </tr> </table> <p>③食塩 salt</p> <p>④副原料 secondary raw materials</p> <table border="0"> <tr> <td colspan="4">1)調味料 seasoning</td> </tr> <tr> <td>1.甘味料 sweetener</td> <td>2.酒類 liquor</td> <td>3.動物、魚介類エキス animal, fish and selfish extract</td> <td>4.その他の調味料 other seasoning</td> </tr> <tr> <td colspan="4">2)着色料 food coloring</td> </tr> <tr> <td colspan="4">3)保存料 food preservative</td> </tr> <tr> <td colspan="4">4)副材料 secondary materials</td> </tr> <tr> <td>1.澱(でん)粉類 starch</td> <td>4.野菜類 vegetables</td> <td colspan="2">7.その他の副原料 other secondary raw materials</td> </tr> <tr> <td>2.動植物性蛋白(たんぱく)質 animal protein</td> <td>5.海藻類 seaweed</td> <td colspan="2"></td> </tr> <tr> <td>3.卵 eggs</td> <td>6.無機塩類 mineral salts</td> <td colspan="2"></td> </tr> </table>	1.ぐち white croaker	5.いわし sardine	9.いとより golden threadfin bream	13.はち pike conger	2.えそ lizardfish	6.すけとうだら Walleye Pollack	10.きちじ(きんき) kichiji rockfish	14.ほっけ Atka mackerel	3.たちうお large head hair tail	7.さば mackerel	11.さめ shark	15.その他の原料魚 other raw material fish	4.あじ horse mackerel	8.いか squid	12.とびうお flying fish		1.ぐち white croaker	6.すけとうだら Walleye Pollack	11.ほき blue grenadier	16.ひれごだい Crimson sea bream	2.えそ lizardfish	7.さば mackerel	12.パシフィックホワイティング(しろがねだら) Pacific whiting	17.かれい flounder	3.たちうお large head hair tail	8.きんときだい red bigeye	13.はち pike conger	18.その他の冷凍すり身 other frozen minced fish	4.あじ horse mackerel	9.いとより golden threadfin bream	14.ほっけ Atka mackerel		5.いわし sardine	10.みなみだら Southern blue whiting	15.れんごだい deep-sea porgy		1)調味料 seasoning				1.甘味料 sweetener	2.酒類 liquor	3.動物、魚介類エキス animal, fish and selfish extract	4.その他の調味料 other seasoning	2)着色料 food coloring				3)保存料 food preservative				4)副材料 secondary materials				1.澱(でん)粉類 starch	4.野菜類 vegetables	7.その他の副原料 other secondary raw materials		2.動植物性蛋白(たんぱく)質 animal protein	5.海藻類 seaweed			3.卵 eggs	6.無機塩類 mineral salts		
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<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>	<p>1.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</p>																																				