

そう菜製造業職種（そう菜加工作業）

Job category: Ready-made meal manufacturing work (Operation: Ready-made meal processing)

<p>作業の定義 Criteria of Operation</p>	<p>大量製造用調理機械(使用する機械、設備、器具等の欄参照)を使用し、食材原材料の下処理、炊く、茹でる、揚げる、炒める、煮る、焼く、蒸す、合（和）える等の調理加工及び殺菌処理等により惣菜加工品を製造する作業(※)をいう。</p> <p>Refer to work(*) for manufacturing ready-made meal by preparing and cooking ingredients, such as cooking, boiling, frying, stir-frying, simmering, baking, steaming, dressing and sterilizing treatment etc., using cooking machines for mass production (refer to the column of machine, equipment) .</p> <p>(※)惣菜製造は「大量調理施設衛生管理マニュアル」を適用したものであること。(①及び②、又は①及び③)</p> <p>① 1回300食以上又は1日750食以上を提供する調理施設（食数で表現できない場合は、1種類当りの1日の生産量を個数や重量で提示し食数換算の条件を示す） ② 加熱調理食品の加熱温度管理（標準作業書（手洗いマニュアル、器具等の洗浄・殺菌マニュアル、原材料等の保管管理マニュアル、加熱調理食品の中心温度及び加熱時間の記録マニュアル）に従い、温度と時間の記録を行うこと。 ③ 非加熱で調理する食材の洗浄または殺菌の実施記録を行うこと。</p> <p>(*) To manufacturing ready-made meal, apply "Mass cooking facility hygiene management manual". (① and ②, or ① and ③)</p> <p>① A cooking facility that provides 300 meals or more per time or 750 meals or more per day (In the case where expressions can not be expressed by the number of meals, the production amount per day is presented in terms of number and weight and the number of foods conversion terms is indicated) ② To record temperature and time according to "Heating temperature control of food to be cooked" (standard operation manual (hand washing manual, cleaning and disinfection manual of instruments etc., storage management manual of raw materials etc., Recording manual of central temperature of cooked food and heating time. ③ To record the cleaning or disinfection of ingredients to be cooked without heating.</p> <p>(参考1) 惣菜とは、そのまま食事として食べられる状態に調理されて販売されているもので、家庭・職場・屋外などの任意の場所（いわゆる中食の環境）で調理されことなく食べられるように、食材を炊く、茹でる、揚げる、炒める、煮る、焼く、蒸す等の加熱調理及び非加熱調理の洗浄・殺菌処理や合（和）える等の調理加工により、衛生的に製造し、即食(※)可能な加工食品をいう。ただし、学校給食や病院給食などトレイ等で持ち運びする場合は対象外である。 一般的には、和風惣菜、洋風惣菜、中華風惣菜、野菜サラダ等の各種惣菜加工品製造の他、これらと主食（米飯・パン・麺類等）を組み合わせたお弁当やおにぎり・お寿司、調理パン、調理麺等の複合加工食品を製造する業種を惣菜製造業という。</p> <p>※即食とは：水などの素材を加えることなく、また加工食品の物性を変化させるような加熱調理を行うことなく、そのまま食すること、若しくは適温に温める程度で食することをいう。</p> <p>(Reference 1) ready-made meal is a food that is cooked and sold as it is as a meal, and can be eaten without being cooked at any place such as home, workplace, outdoor (so-called middle-meal environment) It is hygienically produced by cooking such as cooking, boiling, frying, stir-frying, boiling, baking, steaming etc., cooking such as heating and cooking, sterilizing treatment and combining (*) Refers to possible processed foods. However, when carrying with a tray etc. such as school meals and hospital meals, it is out of scope. In general, in addition to producing various processed foods such as Japanese-style side dishes, Western-style side dishes, Chinese-style side dishes, vegetable salads, etc., bento combined with these and staple foods (rice, bread, noodles, etc.), rice balls and sushi, cooked A type of business that manufactures composite processed foods such as bread and cooked noodles is referred to as prepared food manufacturing industry.</p> <p>* Immediate meal means to eat as it is without adding cooking such as water without changing the physical properties of the processed food, or to eat to the extent that it can be warmed to an appropriate temperature.</p> <p>(参考2) 惣菜製造をする場合、食品衛生法に基づく営業許可(そうざい製造業または、飲食店営業（注）)の申請許可を受けなければならない。 (Reference 2) When preparing prepared foods, they must obtain permission to apply for business under the Food Sanitation Law (Ready-made meal manufacturing business or Restaurant business (Note)).</p> <p>(注) 食品衛生法施行令許可（そうざい製造業(サラダ、煮物、揚物、焼物等の製造)、飲食店営業(弁当、調理パン等の製造であり、外食は対象外)の関係営業許可書 (Note) Regarding the permission for Order for Enforcement order of the Food Sanitation Act (Manufacturer of salads, simmered dishes, fried foods, dried plants etc.), restaurant opening sales (production of box lunches, cooked breads etc., excluding eating out) book</p> <p>(参考3) HACCPが制度化された場合においても、HACCPに基づく衛生管理を行い参考2の営業許可を有していること。 (Reference 3) Even when HACCP is institutionalized, it must have sanitation management based on HACCP and have business license of reference 2.</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>技能実習1号 Technical Intern Training (i)</p> <p>(1)そう菜加工作業 Ready-made meal processing</p> <p>①下処理作業 Pretreatment work 1.食材の選別及び洗浄作業 Sorting and cleaning of foodstuffs 2.食材の皮剥き及びカット作業 Peeling and cutting of foodstuffs</p> <p>②調理作業 i)、ii) の双方、又はいずれかを標準作業書通りに行う。 Do one or both of the cooking work i), ii) in accordance with Standard Operation Manual.</p> <p>i) 加熱調理 Heat cooking (炊く、茹でる、揚げるの全て又は1つ以上の調理を行う。なおこれらの複数の調理を組み合わせても可能とする。) Do all or one or more cooking among cook, boil, fry, etc. It is also possible to combine these multiple cooking.</p> <p>1.食材（下処理済）の準備作業 Prepare work for ingredients (pretreated) 2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production 3.調理及び加熱温度測定作業 Cooking and heating temperature measuring</p>	<p>技能実習2号 Technical Intern Training (ii)</p> <p>(1)そう菜加工作業 Ready-made meal processing</p> <p>①下処理作業 Pretreatment work 1.食材の選別及び洗浄作業 Sorting and cleaning of foodstuffs 2.食材の皮剥き及びカット作業 Peeling and cutting of foodstuffs</p> <p>②調理作業 i)、ii) の双方、又はいずれかを標準作業書通りに行う。 Do one or both of the cooking work i), ii) in accordance with Standard Operation Manual.</p> <p>i) 加熱調理 Heat cooking (炊く、茹でる、揚げる、炒める、煮る、焼く、蒸すの全て又は1つ以上の調理を行う。なお、これらの複数の調理を組み合わせても可能とする。) Do all or one or more cooking among cook, boil, fry, stir-fry, simmer, bake, steam cook. It is also possible to combine these multiple cooking.</p> <p>1.食材（下処理済）の準備作業 Prepare work for ingredients (pretreated) 2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production 3.調理及び加熱温度測定作業 Cooking and heating temperature measuring</p>	<p>技能実習3号 Technical Intern Training (iii)</p> <p>(1)そう菜加工作業 Ready-made meal processing</p> <p>①下処理作業 Pretreatment work 1.食材の選別及び洗浄作業 Sorting and cleaning of foodstuffs 2.食材の皮剥き及びカット作業 Peeling and cutting of foodstuffs</p> <p>②調理作業 i)、ii) の双方、又はいずれかを標準作業書通りに行う。また、是正措置が必要な場合は、是正マニュアル通りに行う。 Do one or both of the cooking work i), ii) in accordance with Standard Operation Manual. If corrective action is required, do it according to the corrective manual</p> <p>i) 加熱調理 Heat cooking (炊く、茹でる、揚げる、炒める、煮る、焼く、蒸すの全て又は1つ以上の調理を行う。なお、これらの複数の調理を組み合わせても可能とする。) Do all or one or more cooking among cook, boil, fry, stir-fry, simmer, bake, steam cook. It is also possible to combine these multiple cooking.</p> <p>1.食材（下処理済）の準備作業 Prepare work for ingredients (pretreated) 2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production 3.調理及び加熱温度測定作業 Cooking and heating temperature measuring operation</p>

	<p>4.品質管理基準に沿ったHACCPシステムに基づく温度管理作業 Temperature management work based on HACCP system according to quality control standards</p> <p>5.調理製品の確認作業 Confirmation of cooked products</p> <p>ii) 非加熱調理 (合 (和) える) Non-cooked</p> <p>1.食材の計量作業 Weighing of ingredients</p> <p>2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production</p> <p>3.調理状態確認作業 Confirmation of cooking status</p> <p>③衛生管理作業 Hygiene management work</p> <p>1.作業着、マスク、手袋、帽子、毛髪等の付着物点検作業 Inspection of extraneous substances to work clothes, mask, gloves, hat, hair etc.</p> <p>2.洗浄・消毒及び殺菌作業 Washing / disinfection and sterilization work</p>	<p>4.品質管理基準に沿ったHACCPシステムに基づく温度管理作業 Temperature management work based on HACCP system according to quality control standards</p> <p>5.調理製品の確認作業 Confirmation of cooked products</p> <p>ii) 非加熱調理 (合 (和) える) Non-cooked</p> <p>1.食材の計量作業 Weighing of ingredients</p> <p>2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production</p> <p>3.調理状態確認作業 Confirmation of cooking status</p> <p>4.殺菌後の洗浄・水切り作業 Cleaning and draining operation after sterilization</p> <p>5.成型及び整え作業 Molding and finishing work</p> <p>6.HACCPシステムに示された殺菌及び記録管理作業 The sterilization and record management work shown in the HACCP system</p> <p>③衛生管理作業 Hygiene management work</p> <p>1.作業着、マスク、手袋、帽子、毛髪等の付着物点検作業 Inspection of extraneous substances to work clothes, mask, gloves, hat, hair etc.</p> <p>2.洗浄・消毒及び殺菌作業 Washing / disinfection and sterilization work</p>	<p>4.品質管理基準に沿ったHACCPシステムに基づく温度管理作業 Temperature management work based on HACCP system according to quality control standards</p> <p>5.調理製品の確認作業 Confirmation of cooked products</p> <p>6.上記4に関する品質管理基準に沿ったHACCPシステムに基づく基準逸脱是正措置 (※) 作業 Standard deviation corrective measure based on HACCP system in accordance with the quality management standard relating to 4 above (*) Work</p> <p>7.上記1～5に係る指導 Guidance pertaining to 1 to 5 above</p> <p>ii) 非加熱調理 (合 (和) える) Non-cooked (dressing)</p> <p>1.食材の計量作業 Weighing of ingredients</p> <p>2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production</p> <p>3.調理状態確認作業 Confirmation of cooking status</p> <p>4.殺菌後の洗浄・水切り作業 Cleaning and draining operation after sterilization</p> <p>5.成型及び整え作業 Molding and finishing work</p> <p>6.HACCPシステムに示された殺菌及び記録管理作業 The sterilization and record management work shown in the HACCP system</p> <p>7.上記6に関する品質管理基準に沿ったHACCPシステムに基づく基準逸脱是正措置 (※) 作業 Criteria deviation remedial measure based on HACCP system according to the quality management standard concerning above 6 (*) work</p> <p>8.上記1～6に係る指導 Guidance pertaining to 1 to 6 above.</p> <p>※是正措置とは、品質管理基準に満たない製品に仕上がった場合に、是正マニュアルに示された改善の微調整 (是正措置) の判断をし、品質管理基準を満たす製品に仕上げるように調整する作業のことをいう (是正マニュアルとは是正措置を行なう範囲を示すもので、標準作業書とは異なる)。 * Corrective measures are those that determine the fine adjustment (corrective action) indicated in the remedial manual and finish the products that meet the quality control standards when finished in products that do not meet the quality control standards when finished standards (Corrective manual indicates the scope of corrective action and is different from standard workbook).</p> <p>③衛生管理作業 Hygiene management work</p> <p>1.作業着、マスク、手袋、帽子、毛髪等の付着物点検作業 Inspection of extraneous substances to work clothes, mask, gloves, hat, hair etc.</p> <p>2.洗浄・消毒及び殺菌作業 Washing / disinfection and sterilization work</p> <p>3.上記1. 2.に係る指導 Guidance related to 1 and 2 above</p>
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<p>関連業務、周辺業務（上記必須業務に関連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 (Select what is applicable in works related to acquisition of skills etc. concerning above essential tasks.)</p>	<p>(1)関連業務（注） Related works</p> <table border="0"> <tr> <td>①原料入庫検品作業 Material Stock Releasing Inspection work</td> <td>③盛り付け作業及び計量作業 Preparation work and weighing operation</td> <td>⑤製品の仕分け作業 Product sorting operation</td> </tr> <tr> <td>②漬け込み・成型カット作業 Immersion and cutting & forming work</td> <td>④冷凍作業及びレトルト殺菌処理作業 Refrigeration operation and retort sterilization treatment work</td> <td>⑥製品の包装作 Product packaging</td> </tr> </table> <p>(2)周辺業務（注） Peripheral works (note)</p> <table border="0"> <tr> <td>①加工工場内清掃作業 Cleaning work inside the processing plant</td> <td>③包装品の梱包作業 Packaging work of packaged goods</td> </tr> <tr> <td>②加工工場内運搬作業 Transportation work inside the processing plant</td> <td>④出荷作業 Shipping work</td> </tr> </table> <p>(注) 配達飲食サービス業における配達、配膳、接客及び食器の洗浄などの作業は除外。 (Note) Excluding work such as delivery, food serving, customer serving and washing dishes in Delivery Food and beverage service industry</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 work (work to be carried out whenever related work and peripheral work are carried out) 上記※に同じ Same as ※ above</p>	①原料入庫検品作業 Material Stock Releasing Inspection work	③盛り付け作業及び計量作業 Preparation work and weighing operation	⑤製品の仕分け作業 Product sorting operation	②漬け込み・成型カット作業 Immersion and cutting & forming work	④冷凍作業及びレトルト殺菌処理作業 Refrigeration operation and retort sterilization treatment work	⑥製品の包装作 Product packaging	①加工工場内清掃作業 Cleaning work inside the processing plant	③包装品の梱包作業 Packaging work of packaged goods	②加工工場内運搬作業 Transportation work inside the processing plant	④出荷作業 Shipping work				
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<p>使用する機械、器具等（該当するものを選択すること。） Machines, equipment, tools etc. to be used (Select the appropriate one)</p>	<p>①機械、設備（附属品を含む。）等(加熱器の熱源は電気・IH・ガス・蒸気使用) Machine, equipment (including accessories) etc. (Heaters use electricity, IH, gas and steam as the heat source)</p> <p>調理機械は加熱・非加熱調理に応じて使用し、他の機械等は作業に応じて使用すること また、加熱調理機械は1～7、非加熱調理機械は8及び9が必要であり、連続式(※1)の場合は1種類以上、固定式(※2)の場合は2種類以上所有していることを要件とする。 なお、固定式の調理機械を使用する場合、容量、台数のいずれかが満たしていない場合は要件外である。 Use the cooking machine according to heating / non-heating cooking, and use other machinery etc. according to the work In addition, 1 to 7 heating cooking machines are required, and unheated cooking machines 8 and 9 are required. In the case of continuous type (* 1), one type or more, in the case of fixed type (* 2), two or more types are owned. In the case of using fixed type cooking machines, when either capacity or number is not satisfied, it is out of requirement.</p> <p>1.炊く：連続式若しくは固定式3升(約4.5kg)を6釜以上 Cooking: Continuous type or fixed type 3 sho (about 4.5 kg) with 6 or more rice-cookers 2.茹でる：連続式若しくは固定式茹漕（50L水容量以上）を2台以上 Boiling: 2 or more continuous or fixed type boiling tanks (50 L water capacity or more) 3.揚げる：連続式若しくは固定式フライヤー（18L容量以上の油漕）を1台以上 Fry: One or more continuous type or fixed type fryer (oil tank of 18 L capacity or more) 4.炒める：20L容量以上の固定式ロースター(平釜・回転釜)を1台以上 Stir fry: 1 or more fixed type roasters (hanging pot and rotary pot) of 20 L capacity or more 5.焼く：連続式若しくは（コンベクション）オープン6段式以上2台以上 Bake: Continuous type or (Convection) oven 6 stages or more 2 or more 6.蒸す：連続式若しくは固定式蒸し器（9kg1回処理以上）1台以上 Steam: Continuous or fixed steamer (9 kg 1 or more treatment) 1 or more 7.煮る：満タン50L水容量以上の固定式釜を1台以上 Simmer: One or more fixed type kettles with a full tank 50 L water capacity or more 8.合(和)える：10kg以上の食材を混合する固定式ミキサー1台以上 Dressing: More than 1 stationary mixer mixing 10 kg or more of ingredients 9.連続式野菜洗浄機(500L水容量以上) Continuous vegetable washer (over 500 L water capacity) 10.自動成型機 Automatic molding machine 11.原料用洗浄機 Raw 12.原料用脱水機 Dehydrator for raw materials 13.用途別フードカッター Food cutter by purpose 14.トッピング Topping 15.急速冷却器 Rapid cooler 16.冷凍冷蔵庫 Frozen refrigerator 17.真空機械 Vacuum machine 18.金属探知機 Metal detector 19.包装機 Packaging machine 20.その他の調理器具 Other cooking utensils</p> <p>※1 連続式とは、大量生産用機械として、製品投入口と受け取り口が別であり、一連の可動式生産機械のこと。 ※2 固定式とは、単位生産であり、製品投入口と受け取り口が同じである機械のこと。 * 1 Continuous type is a series of movable production machines, with product inlet and outlet as separate * 2 Fixed type is a unit production, a machine whose product input port and receiving port are the same.</p> <p>②器具等を必要に応じて使用すること To use instrument tools etc. as necessary</p> <table border="0"> <tr> <td>1.包丁・まな板類 Kitchen knives /choj</td> <td>5.コンテナ(番重) Container (Banjyu)</td> </tr> <tr> <td>2.はさみ類 Scissors</td> <td>6.冷凍パン Frozen pan</td> </tr> <tr> <td>3.皮剥き道具 Peeler</td> <td>7.かご類 Baskets</td> </tr> <tr> <td>4.製品バット(番重) Product bat (Banjyu: food tray used in the food industry)</td> <td></td> </tr> </table> <p>③測定器類を必要に応じて使用すること To use measuring instruments as necessary</p> <table border="0"> <tr> <td>1.中心温度計 Food thermometer</td> <td>4.糖度計 Saccharimeter</td> </tr> <tr> <td>2.塩分濃度測定器 Salinity concentration measuring instrument</td> <td>5.細菌検査器具 Bacterial examination tools</td> </tr> <tr> <td>3.計量器 Measuring Instrument</td> <td>6.消毒濃度測定器 Disinfection concentration measuring instrument</td> </tr> </table>	1.包丁・まな板類 Kitchen knives /choj	5.コンテナ(番重) Container (Banjyu)	2.はさみ類 Scissors	6.冷凍パン Frozen pan	3.皮剥き道具 Peeler	7.かご類 Baskets	4.製品バット(番重) Product bat (Banjyu: food tray used in the food industry)		1.中心温度計 Food thermometer	4.糖度計 Saccharimeter	2.塩分濃度測定器 Salinity concentration measuring instrument	5.細菌検査器具 Bacterial examination tools	3.計量器 Measuring Instrument	6.消毒濃度測定器 Disinfection concentration measuring instrument
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<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>主な製品 Main products</p> <ol style="list-style-type: none"> 炊く(炊く物) : 炊飯(白飯、赤飯、味付け飯、おかゆ他) Cooking (cooking food): Cooked rice (white rice, red rice, seasoned rice, porridge, etc.) 茹でる(茹で物) : ゆで麺(中華そば、日本そば、うどん、パスタ) Boil (Boiled food): Boiled noodles (Chinese noodles, Japanese soba, udon, pasta) 揚げる(揚げ物) : かき揚げ、天ぷら、コロッケ、とんかつ、メンチカツ、唐揚げ、その他揚げ物類 Fried (fried food): Kakiage (mixed vegetable and seafood tempura), tempura, croquette, pork cutlet, menchi katsu (a fried cake of minced meat), fried chicken, other fried foods 炒める(炒め物) : 野菜炒め、中華炒め、その他炒め物 Sauté (stir-fry): stir-fried vegetables, stir-fried Chinese dish, other stir-fry 焼く(焼き物) : 焼き肉、鶏の照り焼き、焼き餃子、味噌焼、ホイル焼き、その他焼き物類 Bake (Broiled food): Grilled meat, Teriyaki of chicken, Grilled dumplings, Miso-grilled, Foil grilled, Other broiled food 蒸す(蒸し物) : 茶碗蒸し、焼売、その他蒸し物 Steamed (steamed): Chawanmushi (a savory steamed egg custard with assorted ingredients), steamed meat dumplings, other steamed food. 煮る(煮物、甘煮等) : 五目煮、きんぴら、筑前煮、豚の角煮、田舎煮、含め煮、おでん、その他煮物類 Simmer (simmered dish, Amani(sweet pot), etc.): Gomokuni (stewed mixture), Kinpira (chopped burdock roots and carrots cooked in soy sauce and sugar), Chikuzen-ni (a dish of chicken and vegetables fried, then boiled with soy sauce), Kakuni pork, Inaka-ni (Country style boiled dish), Fukume-ni, oden, other simmered dishes 合(和)える(和え物) : ごま和え、からし和え、サラダ、マリネ、甘酢和 Mixing (Dressing) (Dressed dish): with sesame, with mustard, salad, marinade, with sweet vinegar その他主食各種組合せ加工品 (弁当、おにぎり、和洋中各種調理麺加工品) Other staple foods Various combination products (box lunch, rice balls, various cooking noodles)
<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"> 調理非加熱処理等の処理を全く行わない詰め合わせだけの加工食品製造作業 Processing food only for assortment which does not carry out processing such as cooking non-heat treatment at all 加熱性水産加工食品製造業・非加熱性水産加工食品製造業 Heatable fishery processed food manufacturing industry · Non-heating seafood processed food manufacturing industry パン製造作業 Bread making operation 即食性のない(こんにゃく、油揚げ、厚揚げ)原料的加工食品製造作業 Immediate food (Konnyaku, Abura-age(deep-fried bean curd), Atsu-age(thick fried tofu) raw material processed food manufacturing work 加熱調理等の加工をしない缶詰した食品製造作業 Canned food manufacturing operation without processing such as heating cooking 製麺製造業(麺の仕込み、熟成、成型工程を行うもの) Manufacture of noodle (manufacturing of noodles, aging, molding process) 配達飲食サービス業における配達、配膳、接客及び食器の洗浄などの作業 Delivery, food serving, customer serving and washing dishes in Delivery Food and beverage service industry 営業許可のいない農産加工品製造業(焼き芋等)における作業 Work on agricultural processed goods manufacturing industry (roasted sweet potato etc.) without business permission 食品衛生法施行令の営業指定第35条1号又は32号許可業種に含まれない製造業(※)における作業 Business designation of Ordinance of Enforcement of the Food Sanitation Law Article 35 (1) or (32) Work in the manufacturing industry (*) not included the licensed industry 食品衛生法施行令営業指定第35条1号又は32号の許可業種に含まれない製造業の例 Examples of manufacturing industries not included in the licensed business category of Article 35, Item 1 or 32 of the Food Sanitation Law Enforcement Ordinance Designation <p>菓子製造業、豆腐製造業、あん類製造業、アイスクリーム類製造業、乳製品製造業、食肉製品製造業、魚肉ねり製品製造業、清涼飲料水製造業、乳酸菌飲料製造業、酒類製造業、食品の冷凍又は冷蔵業、みそ製造業、醤油製造業、氷雪製造業、納豆製造業、ソース類製造業、食用油脂製造業、マーガリン又はショートニング製造業、添加物製造業、漬物製造業、製菓材料等製造業、粉末製造業、調味料等製造業、魚介類加工業、液卵製造業</p> <p>Confectionery Manufacturer, Tofu Manufacturing, Beans paste Manufacturer, Manufacturer of Ice Cream, Manufacturer of Dairy Products, Manufacturer of Meat Products, Manufacturing Industry of Fish Meal Products, Soft Drink manufacturing industry, lactobacillus drink manufacturing industry, alcoholic beverage manufacturing, food freezing or refrigerating industry, miso manufacturing industry, soy sauce manufacturing industry, ice and snow manufacturing industry, natto manufacturing industry, sauces Manufacturing, edible fat and oil manufacturing industry, margarine or shortening manufacturing industry, additive manufacturing industry, pickles manufacturing industry, confectionery materials manufacturing industry, powder manufacturing industry, seasoning etc. Manufacturing industry, seafood processing industry, liquid egg manufacturing industry</p> <ol style="list-style-type: none"> 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