

## 非加熱性水産加工食品製造職種（生食用加工品作業）

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

<p>作業の定義 Criteria of Operations</p>	<p>生鮮魚介藻類を生のまま食することができるよう、非可食部を除いた上で、ブロック、柵、ロイン、フィレ、剥き身、スライス等に整形し、高鮮度を維持するために、冷蔵又は冷凍する作業（ふぐの有毒部位の除去等の作業に関する法令による営業上の規制がある作業を除く）をいう。</p> <p>生食用加工品とは、生鮮魚介藻類を生食用に、塩蔵、乾燥、発酵等を行わず、高鮮度を保ったまま原料を目的とする形態に整形し、冷蔵・冷凍した製品の総称である。</p> <p>It refers to manufacturing work of non-heated raw food product (excluding work that has business restrictions such as removal of toxic parts of blowfish), which is removing the non-edible parts of seafood and algae, shaping into blocks, saku (rectangle shape), loins, fillets, strips, slices, etc., and refrigerating or freezing to maintain high freshness to be able to eat fresh seafood and algae raw.</p> <p>Raw food product is a general term for products that are refrigerated and frozen for raw consumption by shaping fresh seafood and algae into a form intended for raw materials while maintaining high freshness without salting, drying, fermentation, 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)生食用加工品製造作業 Raw food product manufacturing</p> <p>①原料魚介藻類の判別作業 Work to identify raw seafood and algae (指示をされたとおりに以下の作業を行う) (Perform the following work as instructed)</p> <p>1. 原料魚介藻類の種類分け Classification of raw seafood and algae</p> <p>2. 原料魚介藻類のサイズ分け Size classification of raw seafood algae</p> <p>②原料魚介藻類の処理作業 Processing work of raw seafood algae (指示をされたとおりに以下の作業を行う) (Perform the following work as instructed)</p> <p>1. 包丁の選定 Selection of kitchen knives</p> <p>2. 原料魚介藻類の解凍 Thawing raw seafood algae</p> <p>3. 原料魚介藻類の解凍状況の判別 Determining the thawing status of raw seafood and algae</p> <p>4. 一次処理（頭・内臓除去、異物除去等） Primary treatment (head / internal organ removal, foreign matter removal, etc.)</p> <p>③生食用加工作業 Raw food processing work (指示をされたとおりに以下の作業を行う) (Perform the following work as instructed)</p> <p>1. 高度衛生管理（※1） Advanced hygiene management (* 1)</p> <p>2. 鮮度確認 Check freshness</p> <p>3. 非可食部分除去 Removal of non-edible parts</p>	<p>第2号技能実習 Technical Intern Training (ii)</p> <p>(1)生食用加工品製造作業 Raw food product manufacturing</p> <p>①原料魚介藻類の判別作業 Work to identify raw seafood and algae (工程表等に従い以下の作業を行う) (Perform the following work according to the process chart, etc.)</p> <p>1. 原料魚介藻類の種類分け Classification of raw seafood and algae</p> <p>2. 原料魚介藻類のサイズ分け Size classification of raw seafood algae</p> <p>3. 原料魚介藻類の鮮度判別 Determining the freshness of raw seafood and algae</p> <p>②原料魚介藻類の処理作業 Processing work of raw seafood algae (工程表等に従い以下の作業を行う) (Perform the following work according to the process chart, etc.)</p> <p>1. 包丁の選定 Selection of kitchen knives</p> <p>2. 原料魚介藻類の解凍 Thawing raw seafood algae</p> <p>3. 原料魚介藻類の解凍状況の判別 Determining the thawing status of raw seafood and algae</p> <p>4. 加工に適した形態への処理（フィレ等） Processing into a form suitable for processing (fillet, etc.)</p> <p>③生食用加工作業 Raw food processing work (工程表等に従い以下の作業を行う) (Perform the following work according to the process chart, etc.)</p> <p>1. 高度衛生管理（※1） Advanced hygiene management (* 1)</p> <p>2. 鮮度確認及び鮮度管理 Freshness confirmation and freshness management</p> <p>3. 非可食部分除去 Removal of non-edible parts</p> <p>4. 整形 Forming</p>	<p>第3号技能実習 Technical Intern Training (iii)</p> <p>(1)生食用加工品製造作業 Raw food product manufacturing</p> <p>①原料魚介藻類の判別作業 Work to identify raw seafood and algae (自ら作成した工程表等により以下の作業を行う) (Perform the following work according to the process chart created by yourself)</p> <p>1. 原料魚介藻類の種類分け Classification of raw seafood and algae</p> <p>2. 原料魚介藻類のサイズ分け Size classification of raw seafood algae</p> <p>3. 原料魚介藻類の鮮度判別 Determining the freshness of raw seafood and algae</p> <p>②原料魚介藻類の処理作業 Processing work of raw seafood algae (自ら作成した工程表等により以下の作業を行う) (Perform the following work according to the process chart created by yourself)</p> <p>1. 包丁の選定 Selection of kitchen knives</p> <p>2. 原料魚介藻類の解凍 Thawing raw seafood algae</p> <p>3. 原料魚介藻類の解凍状況の判別 Determining the thawing status of raw seafood and algae</p> <p>4. 加工に適した形態への処理（フィレ等） Processing into a form suitable for processing (fillet, etc.)</p> <p>③生食用加工作業 Raw food processing work (自ら作成した工程表等により以下の作業を行う) (Perform the following work according to the process chart created by yourself)</p> <p>1. 高度衛生管理（※1） Advanced hygiene management (* 1)</p> <p>2. 鮮度確認及び鮮度管理 Freshness confirmation and freshness management</p> <p>3. 非可食部分除去 Removal of non-edible parts</p> <p>4. 整形 Forming</p>

	<p>④製品の仕上げ（検査等）作業 Product finishing (inspection, etc.) work （工程表等に従い以下の作業を行う） (Perform the following work according to the process chart, etc.)</p> <p>1.製品の種類の判別 Identification of product type</p> <p>2.異物混入の確認 Confirmation of foreign matter contamination</p> <p>⑤製造工程表の確認作業 Confirmation work of manufacturing process chart</p> <p>1.製造工程表の確認 Confirmation of manufacturing process chart</p> <p>2.製造工程に適した機器の選択 Selection of equipment suitable for the manufacturing process</p>	<p>④製品の仕上げ（検査等）作業 Product finishing (inspection, etc.) work （自ら作成した工程表等により以下の作業を行う） (Perform the following work according to the process chart created by yourself)</p> <p>1.製品の種類の判別 Identification of product type</p> <p>2.異物混入の確認 Confirmation of foreign matter contamination</p> <p>3.製品品質の判別 Product quality determination</p> <p>⑤製造工程表の作成及び確認作業 Creation and confirmation work of manufacturing process chart</p> <p>1.製造工程表の作成及び確認 Creation and confirmation of manufacturing process chart</p> <p>2.製造工程に適した機器の選択 Selection of equipment suitable for the manufacturing process</p> <p>3.歩留まり計算 Yield calculation</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（※2）</p> <p>①安全衛生作業</p> <p>1.雇入れ時等の安全衛生教育</p> <p>2.作業開始時の安全確認作業</p> <p>3.水産加工食品製造作業に必要な整理整頓作業</p> <p>4.水産加工食品製造用機械等及び周囲の安全確認作業</p> <p>5.保護具及び安全標識・装置の点検作業</p> <p>6.安全装置の使用等による安全作業</p> <p>7.労働衛生上の有害性を防止するための作業</p> <p>8.危険性、有害性の排除及び応急処置対応作業</p> <p>9.安全作業に係る記録と確認作業</p> <p>②食品衛生作業</p> <p>1.作業者の衛生管理作業</p> <p>2.器具の衛生管理作業</p> <p>3.製造用機械、調理器具等の取扱法</p> <p>4.電気、ガス、燃油等の取扱法</p> <p>5.作業手順（フローシート）の確認</p> <p>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</p> <p>7.衛生作業に係る記録と確認作業</p> <p>◎技能実習3号では(1)～(2)の必須業務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>◎ In Technical Intern Training (iii), the aim is to be able to explain and give guidance the points of Compulsory works(1) to (2).</p> <p>※1 高度衛生管理とは、汚染物質や微生物等の付着や繁殖を防ぐため、食品衛生に関する基準等を厳守して、適正濃度の洗浄剤・消毒剤を、一定時間又は作業の区切りごとに、直接的または間接的に食品に触れる器具等の洗浄消毒及び衛生用品の交換を行うことである。</p> <p>* 1 Advanced hygiene management means that in order to prevent the adhesion and reproduction of pollutants and microorganisms, we strictly adhere to food hygiene standards, etc., and apply appropriate concentrations of cleaning agents and disinfectants for a certain period of time or at work intervals. Cleaning and disinfecting equipment that comes into direct or indirect contact with food and replacing sanitary goods.</p>	<p>(2) Safety and health work (* 2)</p> <p>① Safety and health work</p> <p>1. Safety and health education at the time of new employment</p> <p>2. Safety confirmation work at the start of work</p> <p>3. Organizing work necessary for manufacturing processed fishery foods</p> <p>4. Safety confirmation work for machines and surrounding for manufacturing processed marine products</p> <p>5. Inspection work of protective equipment, safety signs and devices</p> <p>6. Safety work by using safety devices, etc.</p> <p>7. Work to prevent hazards in occupational health</p> <p>8. Elimination of danger and harmfulness and first aid response work</p> <p>9. Recording and confirmation work related to safety work</p> <p>② Food hygiene work</p> <p>1. Worker hygiene management work</p> <p>2. Equipment hygiene management work</p> <p>3. How to handle manufacturing machines, cooking utensils, etc.</p> <p>4. How to handle electricity, gas, fuel, etc.</p> <p>5. Confirmation of work procedure (flow sheet)</p> <p>6. Cleaning the workplace at the end of work and cleaning / sterilizing machines / equipment</p> <p>7. Recording and confirmation work related to hygiene work</p>	

<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 (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、乾製品製造、発酵食品製造、調理加工品製造） Non-heated fishery processed foodstuff manufacturing work (salted product manufacturing, dried product manufacturing, fermented product manufacturing, half cooked product 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 fishery processing related equipment and tools</p> <p>④水産加工関連機械の取扱い作業 Handling work of fishery processing related machines</p> <p>⑤包装機の取扱い作業 Handling work of packaging machine</p> <p>⑥製品の凍結作業 Product freezing work</p> <p>⑦製品の殺菌作業 Product sterilization work</p> <p>⑧食品添加物の使用基準管理作業 Food additive usage standard management work</p> <p>⑨その他の生食用加工品製造作業 Manufacturing work of other processed raw food products</p> <table border="0"> <tr> <td>1. 熟成作業</td> <td>Aging work</td> </tr> <tr> <td>2. 漬け込み作業</td> <td>Pickling work</td> </tr> <tr> <td>3. 調味作業</td> <td>Seasoning work</td> </tr> <tr> <td>4. あぶり作業</td> <td>Blowing work</td> </tr> <tr> <td>5. 切り刻み作業</td> <td>Chopping work</td> </tr> <tr> <td>6. 混合作業</td> <td>Mixing work</td> </tr> </table> <p>(2)周辺業務                      Peripheral works</p> <table border="0"> <tr> <td>①工場内清掃作業</td> <td>Cleaning work in factory</td> </tr> <tr> <td>②工場内運搬作業</td> <td>Transportation work in factory</td> </tr> <tr> <td>③梱包作業</td> <td>Packing work</td> </tr> <tr> <td>④出荷作業</td> <td>Shipping work</td> </tr> </table> <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 works (works that must be carried out when performing related works and peripheral works)</p> <p>上記※ 2 に同じ                      Same as * 2 above</p>	1. 熟成作業	Aging work	2. 漬け込み作業	Pickling work	3. 調味作業	Seasoning work	4. あぶり作業	Blowing work	5. 切り刻み作業	Chopping work	6. 混合作業	Mixing work	①工場内清掃作業	Cleaning work in factory	②工場内運搬作業	Transportation work in factory	③梱包作業	Packing work	④出荷作業	Shipping work
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<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> <p>1. 魚類（まぐろ、かつお、ぶり、あじ、さば、いわし、たい、ひらめ、さけ等） Fish (tuna, bonito, yellowtail, horse mackerel, mackerel, sardines, sea bream, flounder, salmon, etc.)</p> <p>2. 貝類（はたて、かき、あわび、ばかがい、つぶ等） Shellfish (scallops, oysters, abalone, mactra chinensis, Tsubu(whelk), etc.)</p> <p>3. 殻類（かに、えび類）                      Crustaceas (crab, shrimp, etc.)</p> <p>4. 卵巣（さけ、ます卵等）                      Ovaries (salmon eggs, trout eggs, etc.)</p> <p>5. うに、くらげ類                      Sea urchin, jellyfish, etc.</p> <p>6. いか、たこ類                      Squid, octopus, etc.</p> <p>7. 海藻類（こんぶ、わかめ、とさかのり、海ぶどう等）                      Seaweed (Kombu(kelp), Wakame, Tosakanori(Meristotheca papulosa), Sea grapes, etc.)</p> <p>8. その他の魚介藻類                      Other seafood algae</p> <p>②副資材                      Secondary materials</p> <p>1. 調味料等(食塩、醤油、うま味調味料、みりん、砂糖、食酢、清酒等) Seasonings, etc. (salt, soy sauce, umami seasonings, mirin, sugar, vinegar, sake, etc.)</p> <p>2. 油脂（植物性、動物性等） Oils and fats (vegetable, animal, etc.)</p> <p>3. 食品添加物（酸化防止剤、着色料、PH調整剤、香料等） Food additives (antioxidants, colorants, PH adjusters, flavors, etc.)</p> <p>4. その他の副資材                      Other auxiliary materials</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.)	①機械・設備 Machinery / equipment			
	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（バンドソー、ヘッドカッター、スキンレスマシン等） Fish body (raw material) processing machine (band saw, head cutter, skinless machine, etc.)		4.乾燥機 Dryer	
	5.解凍装置 Thawer	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 packaging machine
9.保管冷蔵庫 Storage refrigerator	10.充填機 Filling machine	11.凍結機 Freezer	12.急速凍結機（トンネルフリーザー、特殊凍結機等） Rapid freezer (tunnel freezer, special freezer, etc.)	
13.脱水機 Dehydrator	14.裁断機 Cutting machine	15.身取機 fish separator	16.混合機 Mixer	
17.エックス線異物検出器 X-ray foreign matter detector	18.紫外線異物検出器 Ultraviolet foreign matter detector	19.チョッパー Chopper	20.フードカッター（サイレントカッター等） Food cutter (silent cutter, etc.)	
②器具・工具等 Equipment, tools, etc.				
1.包丁類 Kitchen knives	2.はさみ類 Scissors	3.鱗取り器 Scaler	4.皮むき道具 Peeling tool	5.骨抜き道具 Bone removal tool
6.冷凍パン Frozen pan	7.解凍用器 Thawer	8.作業用タンク Work tank	9.分離ネット Separation net	10.漬け込み容器 Pickled container
③計測器等 Measuring instruments, etc.				
1.塩分濃度測定器 Salinity measuring instrument	2.温度計 Thermometer	3.秤量器（機） Weighing instrument (machine)		
4.計量器 Measuring instrument	5.脂肪測定器 Fat measuring instrument	6.鮮度測定器 Freshness measuring instrument		
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.)	1.寿司ダネ、刺身加工品、いかそうめん Sushi ingredients, processed sashimi, squid somen		1. Sushi ingredients, processed sashimi, squid somen	
	2.冷凍ホタテ貝柱（玉冷）、生食用カキパック、バカガイ Frozen scallop adductor muscle (ball cold), raw edible oyster pack, mactra chinensis		2. Frozen scallop adductor muscle (ball cold), raw edible oyster pack, mactra chinensis	
	3.ロイン、フィレ、ブロック、柵、タタキ、スライス Loin, fillet, block, saku(rectangle shaped), tataki, slice		3. Loin, fillet, block, saku(rectangle shaped), tataki, slice	
	4.その他の生食用加工品 Other processed raw foods		4. Other processed raw foods	
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	1.水産練り製品製造作業 Fisheries paste product manufacturing work			
	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 Manufacture of fish ham and sausage made from seafood (including whale)			
	3.冷凍品（原料のまま凍結したもの）又は冷凍水産食品（冷凍すり身等）の製造作業 Manufacturing work of frozen products (frozen raw materials) or frozen marine foods (frozen surimi, etc.)			
	4.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 Collecting and drying seaweed such as Nori (laver) etc. for shipping by fishermen			
	5.原料魚介藻類の処理を含まない調理のみの場合 For cooking only that does not include the treatment of raw seafood and algae			
	6.ふぐの有毒部位の除去等の作業に関する法令による営業上の規制がある作業 Work that has business restrictions such as removal of toxic parts of blowfish, etc.			
	7.上記の関連作業及び周辺作業のみの場合 In case of only the above related works and peripheral works			