**Job Description**

**Job Title:**

Fish Processor - Scallop Cutter & Langoustine Processor

**Main Purpose of Job:**

To produce a finished product of Scallops & Langoustine in a fast paced environment that meets the quality, specification and safety standards of the company and their customers.

**Relationships:**

Responsible to: Team Leader and Supervisor & Management

**Main Tasks of Job:**

* To split open, cut and clean the scallops by hand.
* Ensure the scallops shells are free of any excess mean ensuring yield achievement
* To produce a finished product as per company/customer requirement, this can involve trimming & removing meat from the shell with the use of a knife or trimming the scallop to present as a ‘Half Shell’ product.
* Pack and grade Langoustine to company and customer specification.
* Ensure the swift and efficient production of all product
* Pack, fillet and process fish & shellfish
* Tidy & clean area as required and at the end of the day
* Working as part of a team supporting colleagues as necessary
* Maintain good standards of hygiene & adhere to food safety procedures within area
* Adhere to health and safety procedures

The above is not an exhaustive list of duties and you will be expected to perform different tasks as necessitated by your changing role within the organisation and the overall business objectives of the organisation.

**Job Description Approved by: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date:\_\_\_\_\_\_\_\_**

**Job Accepted by:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date:\_\_\_\_\_\_\_\_\_**