



Seafood Processing Plant Management

Course: Freezing, Cold Chain and HACCP for Fish and Shrimp



Seafood Processing Plant Management Course: Freezing, Cold Chain and HACCP for Fish and Shrimp

Introduction:

Seafood processing plant management, covering freezing, cold chain and HACCP for fish and shrimp, is a 5-day course for production, quality assurance and cold store managers in processing and export plants, ending with a Plant Yield, Freezing and Seafood HACCP Control Plan. Plants lose margin and consignments when raw material is accepted without freshness checks, yields go unmeasured and freezing, glazing or storage drift without records. Nominees already supervise receipt, lines, freezers or quality checks, and learn through inspection walkthroughs of plant processes and records. CoreConcept Training Center delivers this seafood processing plant management course.

Course Objectives:

- Run landing and raw material receipt with freshness grading, temperature checks and supplier lot records for fish and shrimp
- Control histamine formation and microbial spoilage through time and temperature limits from catch to the processing line
- Measure filleting, heading, peeling and deveining yields and trace yield losses to raw material, machine and operator causes
- Set IQF and air-blast freezing, glazing and cold storage conditions that protect product weight, texture and appearance
- Apply the seven HACCP principles and GHP and GMP prerequisites to a seafood product flow with lot coding and export traceability
- Prepare a Plant Yield, Freezing and Seafood HACCP Control Plan for a case processing plant

Target Audience:

- Managers accountable for output, yield and cost on fish and shrimp processing lines
 - Production managers responsible for receipt, filleting, peeling and grading sections
 - Quality assurance managers who run HACCP plans, hygiene checks and sampling in seafood plants
 - Freezer and cold store managers responsible for freezing capacity, glazing and frozen inventory
 - Export and dispatch managers who handle lot records, traceability and buyer specifications
-

Course Outline:

Day 1: Seafood Plant Flow, Landing and Raw Material Receipt

- Seafood Plant Process Flow Map From Landing to Dispatch
- Landing Handling With Flake Ice, Slurry Ice and Chilled Water
- Raw Material Receipt Checklist With Core Temperature Probing
- Sensory Freshness Grading Scheme for Whole Fish and Shrimp
- Current-State Plant Assessment Using a Receipt and Line Audit

Day 2: Seafood Hazards, HACCP Principles and Hygiene Prerequisites

- Biogenic Amine Formation in Scombroid Species and Histamine Sampling
- Spoilage Bacteria Growth and Predictive Microbiology Shelf-Life Models
- GHP and GMP Prerequisites for Process Water, Ice and Cleaning
- Seven HACCP Principles Applied to a Frozen Shrimp Flow
- Critical Control Point Decision Tree for Fish Fillet Lines

Day 3: Processing Line Yields, Freezing and Glazing Operations

- Filleting and Skinning Machine Yield Test Worksheet
- Shrimp Heading, Peeling and Deveining Yield Calculation
- IQF Tunnel Freezer Versus Air-Blast Freezer Selection Criteria
- Freezing Time Curve Recording With Product Core Probes
- Glaze Percentage Control and Net Weight Declaration Checks

Day 4: Cold Storage, Cold Chain Dispatch and Traceability Risks

- Cold Store Layout, Palletising and Stock Rotation Rules
- Continuous Temperature Logger Review for Refrigerated Transport
- Freezer Burn, Dehydration and Recrystallisation Defect Diagnosis
- Lot Coding With One-Step Forward and Back Traceability
- Export Consignment Documents and Buyer Specification Checks

Day 5: Inspection Walkthrough and Plant Yield, Freezing and Seafood HACCP Control Plan

- Case Plant Walkthrough Against a Receipt and Hygiene Checklist
 - Case Histamine and Temperature Records Review Using CCP Logs
 - Case Yield and Glaze Data Analysis Across Product Lines
 - Case Cold Store Traceability Mock Recall Exercise
 - Plant Yield, Freezing and Seafood HACCP Control Plan Completion
-

Skills You Will Gain:

- Seafood Freshness Grading
- Histamine Risk Control
- Processing Yield Analysis
- Freezer Performance Monitoring
- Glaze Weight Control
- Seafood HACCP Verification
- Lot Traceability and Mock Recall

Why Attend This Course:

- Deliver a Plant Yield, Freezing and Seafood HACCP Control Plan to the plant manager and head of quality for adoption across receipt, processing and cold storage
- Decide whether to accept, downgrade or reject a raw material lot using freshness grades, temperature readings and histamine results
- Avoid rejected export consignments, glaze weight disputes, freezer burn and yield losses caused by unmonitored freezing and storage
- Share yield worksheets, freezing curve logs and traceability templates with line supervisors and quality technicians

Conclusion:

Back at work, the participant gives the plant manager and head of quality a Plant Yield, Freezing and Seafood HACCP Control Plan that sets receipt acceptance criteria, histamine and temperature limits, yield targets by product, freezer and glazing settings, cold store rules and lot coding. Supervisors use it to run line checks, quality staff use it to verify critical control points, and dispatch uses it to answer buyer traceability requests. After the first months of use, the plant should compare yields, glaze results, rejections and mock recall times against the plan.

Frequently Asked Questions FAQ:

What should participants know before a seafood processing plant management course?

Participants should already work in receipt, processing, freezing or quality roles in a fish or shrimp plant and know basic hygiene rules. Bringing a product flow chart, a yield report or a freezer temperature log helps them apply the walkthroughs to their own plant.

How does a seafood processing plant management course differ from a fish farming or general food safety course?

It starts where the catch or harvest reaches the plant and covers receipt, yields, freezing, cold storage and seafood HACCP. Fish farming courses deal with growing live stock, and general food safety courses build management systems for all foods rather than seafood lines.

Why is histamine control central to seafood processing plant management?

Histamine builds up when scombroid fish such as tuna and mackerel are held too warm after catch, and later cooking or freezing does not remove it. Control depends on rapid chilling, receipt temperature checks and sampling before fish enter the processing line.

What do participants take back from the seafood processing plant management course?

Participants take back a Plant Yield, Freezing and Seafood HACCP Control Plan for a case plant, with a receipt checklist, histamine and temperature logs, yield worksheets, freezing curve and glaze records and a traceability template they can adapt to their own site.
