

Specified Skilled Worker (i)

Food and Beverage Manufacturer Skill Measurement Test Study Textbook

Study Textbook Glossary

2nd edition (October 2020)

Japan Food Industry Association

This glossary explains the main terms used in the study textbook.

Please use this document together with the study textbook.

Glossary of terms often used in food and beverage manufacturing

《A》

【Acceptance】 “ukeire”

Receive raw materials of ingredients.

【Acid detergent】 ”sansei senzai”

Detergent with acidic properties. Dirt is dissolved by the power of acid, or dirt made of an alkaline substance is neutralized by the power of acid to remove it.

【Alkaline detergent】 ”arukarisei senzai”

Detergent with alkaline properties. Reacts with the oil in the dirt and removes the dirt.

【Allergen】 ”arerugi shokuhin”

Foods that contain ingredients (mainly proteins) that are recognized as a foreign material by the body when you eat them. Substances that cause allergic reactions and type of reaction vary from person to person, and death may occur if symptoms are severe.

【Analysis】 “bunseki”

Separating elements one by one and clarifying their meaning.

《B》

【Basic rule】 “gensoku”

Basic regulations and rules that are commonly used.

【Bacteria】 ”saikin”

A type of unicellular microorganism belonging to prokaryotes without a nuclear membrane.

【Best before date】 ”shoumi kigen”

The deadline when the quality of the food is maintained and the taste of the food will be good when stored in the prescribed manner.

《C》

【Cart】 ”daisha”

A low platform with tires used to push and carry objects.

【Center temperature】 ”chuushin ondo”

The temperature at the center of the food being cooked.

【Collision】 ”gekitotsu”

Collide violently.

【Compensation for damages】 ”songai baishou”

A person who violates the law compensates the person who was injured for the damage caused.

【Contaminated area】 ”osen ku”

Work area for handling dirty items.

【Contamination by foreign material】 ”ibutsu konnyuu”

Something other than ingredients is mixed into the food.

【Corrective action】 ”shuusei sochi”

Improve things that are wrong or conditions that are causing a problem.

Resolve a problem.

【Countermeasure】 ”taisaku”

A method and means to prevent accidents.

【Critical Control Point】 ”jyuuyou kanri ten”

The part of the manufacturing process that must not be performed incorrectly in management.

【Cross-contamination】 ”kousa osen”

Final products/raw materials are contaminated by pathogenic microorganisms, allergen, chemical, foreign material, etc.

《E》

【Entry/exit ledger】 ”nyuushukko daichou”

A record of the amount used, the date and time of use, the user, and the purpose of use, etc. when putting raw materials and chemicals into and taking them out of a warehouse.

【Expiration date】 ”shouhi kigen”

The deadline when there is no risk of sanitary hazards associated with quality degradation when the food is stored in the prescribed manner.

《F》

【Final product】 ”saishuu seihin”

Products that have been packaged and inspected at the end of the manufacturing process.

【First-in first-out】 ”sakiire sakidashi”

Ship from the first product produced.

【Food Labeling Act】 ”shokuhin hyouji hou”

A law aimed at ensuring the safety of consumers when eating food, and also allowing consumers to choose food voluntarily and rationally.

【Food poisoning】 ”shoku chuudoku”

Eating foods that contain hazardous microorganisms, chemical substances, etc., causing stomach ache, discomfort, diarrhea, or fever.

【Food Safety Basic Act】 ”shokuhin anzen kihon hou”

A law aimed at comprehensively implementing measures for ensuring food safety. Establishes the responsibilities and obligations of companies that handle food.

【Freezing】 “touketsu”

Used to indicate the manufacturing process. (Example: Freezing process, quick freezing)

Same meaning as “reitou”

《G》

【general hygiene management】 ”ippan eisei kanri”

A mechanism to prepare and maintain a basic sanitary environment.

【Generation time】 ”sedai koutai jikan”

The time it takes for a bacterium to divide once.

【Growth curve】 ”zoushoku kyokusen”

A graph showing how bacteria increase.

《H》

【Hazard factor】 ”kigai youin”

A substance or condition in food that can cause adverse effects on human health. There are biological factors such as hazardous bacteria and norovirus, chemical factors such as pesticides and antibiotics contained in the raw materials, and physical factors such as dangerous foreign materials including metal, stone, and glass.

【Heatstroke】 ”nechuu shou”

Under the hot and humid circumstances, when the body temperature rises, the water and salt balance in the body is lost and the body temperature cannot be controlled properly, causing various bodily malfunctions.

【Hygiene management】 "eisei kanri"

Management performed to protect the hygiene of employees.

Keep the production site hygienic. Matters such as hand washing and equipment washing.

【Harmful】 "yugaina"

Bad for one's health. Causes harm. Has an adverse effect.

《I》

【Industrial Safety and Health Act】 "roudou anzen eisei hou"

A law aimed at protecting the safety and health of workers in the workplace and creating a comfortable workplace environment.

【Inorganic】 "mukibutsu"

Substances that are not organic. In food, this refers to salt, water, etc.

【Inspection item】 "kensa koumoku"

An inspection divided into certain classifications must be conducted following certain standards.

【Intentional】 "itotekina"

Act with a purpose, deliberately.

《L》

【Lower back pain】 "youtsuu shou"

Symptoms that cause strong pain in the lower back due to abnormalities in the bones and muscles of the back and hips.

《M》

【Mass infection】 "shuudan kansen"

When an infection caused by viruses or bacteria affects many people from the same source.

【Maybe】 "kamo sire nai"

It is not definite, but it could happen. Let's be aware of danger with "maybe".

【Measure】 "sochi"

Take the necessary steps to solve a problem.

《N》

【Nonconforming product】 "futekigou hin"

A product that does not meet product standards.

《O》

【Occupational accidents】 "roudou saigai"

When a worker is injured, gets sick, or dies in the workplace or on the way to work.

【Organic matter】 "yuuki butsu"

Substances containing carbon. Most ingredients for foods that contain sugar.

《P》

【Pallet】

A base used when carrying items with a forklift.

【Periodic replacement】 "teiki koukan"

To replace a part after a certain period regardless of the status of the part.

【Pointing and calling】 "shisa kosho"

In order to prevent danger, point with your finger to confirm safety such as signals, signs, instruments, and work objects, and confirm the name and status aloud.

【Toxic substances and hazardous substances】 ”dokubutsu” and “gekibutsu”

Items other than drugs and quasi-drugs specified by law. Substances that are considered extremely toxic to animals or humans are classified as “toxic substances”, and substances that are considered highly toxic are classified as “hazardous substances.”

【Product recall】 ”shouhin kaishuu”

The manufacturer recalls potentially affected products when there is a possibility that the labeling is not correct or that the product is contaminated with foreign material.

【Proliferation】 “zoushoku”

To increase.

【Process】 “koutei”

- ① Order of production and work.
- ② Each step of production. (Example: Heating process, cooling process, packaging process)

【Protective gear】 ”hogo gu”

Items worn to protect against accidents and hazards during work. Work cap, helmet, safety shoes, gloves, protective glasses, goggles, mask, etc.

《R》

【Running water】 ”ryuusui”

Water that flows.

《S》

【Safety equipment】 “anzen-souchi”

A device installed in a machine to prevent accidents due to incorrect operation or failure.

【Secondary accident】 ”nji saigai”

A second accident that occurs when an accident or disaster occurs.

【Sampling inspection】 ”nukitori kensa”

To select and inspect a part of the whole lot of a target product by a predetermined method.

【Sodium hypochlorite】 ”ji a enso san”

Disinfectant often used in food and beverage production. It sterilizes using the oxidizing action of available chlorine. Sodium hypochlorite. Antiformin.

【Specified raw materials】 ”tokutei genzairyou”

Specified raw materials must be labelled on packaged processed foods. Among the ingredients that cause food allergies, seven items specified by the food labeling standards. Shrimp, crab, wheat, milk, buckwheat, egg, peanuts.

【Spore】 ”gahou”

A form like a “shelled seed” that some bacteria make when it becomes difficult for them to grow. Spores can withstand heat and drying. When it becomes easy for the bacteria to grow again, they return to the normal spore bearing bacteria state and proliferate. In the state of spore bearing bacteria, the bacteria die with heat.

【Standard】 ”kijun”

A value or condition that serves as the basis for judgment when comparing things.

【Stepladder】 ”kyatatsu”

A tool with two ladders fitted on both sides and a board attached to the top.

【Sterilization】 ”sakkin”

Heating materials or using chemicals to kill microorganisms. Also, removing microorganisms with a filter.

【Storage management】 ”hokan kanri”

Organizing items so that they can be used immediately while maintaining their quality.

【Storage sample】 ”hokan sample”

Samples stored for the purpose of analysis if any need arises within the expiration date.

«T»

【Toxin】 ”dokuso”

A toxic substance produced by living organisms.

«5»

【5S】

Important activities in general hygiene management that lead to ensuring product safety and quality. The five activities are: SEIRI (organizing), SEITON (tidying), SEISOU (cleaning), SEIKETSU (cleanliness), and SYUKAN/SHUUKAN (customs).