

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)			
作業の定義 Criteria of Operation	<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、合える（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）</p> <p>② 加熱調理食品の加熱温度管理（標準作業書・是正マニュアル）に従い温度と時間の記録を行うこと。</p> <p>③ 非加熱で調理する食材の洗浄または殺菌の管理（標準作業書・是正マニュアル）に従い実施記録を行うこと。</p> <p>(Note) The ready-made meal manufacturing must adhere to the "Hygiene Management Manual for Mass Food Preparation Facilities" (① and ②, or ① and ③).</p> <p>① Cooking facilities that serve 300 or more meals at a time, or 750 or more meals per day (if meal count cannot be expressed, indicate the daily production volume per type in terms of quantity or weight and specify the conditions for conversion to meal count).</p> <p>② Temperature and time must be recorded according to the cooking temperature management of heated food (standard operating procedures and corrective manual).</p> <p>③ Implementation records must be maintained according to the management of washing or sanitizing ingredients for non-heated preparation (standard operating procedures and corrective manual).</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、蓋付きの容器などに包装し、持ち運び可能な形態で出荷され、家庭・職場・屋外などの任意の場所（いわゆる中食の環境）で調理される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・殺菌処理や合える（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。</p> <p>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, simmering, 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.</p> <p>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、複合型そうざい製造業、冷凍食品製造業、複合型冷凍食品製造業または、飲食店営業（注））の申請許可を受けなければならない。</p> <p>(Reference 2) When preparing prepared foods, they must obtain permission to apply for business under the Food Sanitation Law (Ready-made meal manufacturing business, Multi Ready-made meal manufacturing buisiness, Frozen food manufacturing buisiness, Multi frozen food manufacturing buisiness 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）、複合型そうざい製造業（HACCPに基づく衛生管理を行う惣菜の製造）、冷凍食品製造業（惣菜の冷凍品の製造であり、小売販売用に包装された農水産物の冷凍品は対象外）、複合型冷凍食品製造業（HACCPに基づく衛生管理を行って製造する惣菜の冷凍品の製造であり、小売販売用に包装された農水産物の冷凍品は対象外）、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</p> <p>(Note) Regarding the permission for Order for Enforcement order of the Food Sanitation Act (Ready-made meal manufacturing ,(Manufacturer of salads, simmered dishes, fried foods, dried plants etc.), Multi Ready-made meal manufacturing business , (Manufacture of ready-made meal with hygiene management based on HACCP) , Frozen food manufacturing business , (This applies to the manufacture of frozen ready-made meals, and does not include frozen agricultural and marine products packaged for retail sale.) , Multi frozen food manufacturing business , (The manufacture of frozen ready-made meals is carried out under hygiene management based on HACCP, and does not include frozen agricultural and marine products packaged for retail sale.), restaurant opening sales (production of box lunches, cooked breads etc., excluding eating out) business license.</p> <p>（参考3）HACCPが制度化されたことから、HACCPに沿った衛生管理を行っていること。</p> <p>(Reference 3) Since HACCP has been institutionalized, sanitation management is carried out in accordance with HACCP.</p>		
	<p>第1号技能実習 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</p> <p>1.食材の選別及び洗浄作業 Sorting and cleaning of foodstuffs</p> <p>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。</p> <p>Both or either of cooking operations i) and ii) must be performed in accordance with standard operating procedures.</p> <p>i）加熱調理 Heat cooking</p> <p>（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で行うことも可能とする。）</p> <p>（Cooking all or one or more of the following methods: cooking, boiling, frying, stir-frying, simmering, baking, steaming. And it's possible to the combination of these methods.）</p> <p>1.食材（下処理済）の準備作業 Prepare work for ingredients (pretreated)</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.調理及び加熱温度測定作業 Cooking and heating temperature measuring operation</p> <p>ii）非加熱調理（合える（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>③衛生管理作業 Hygiene management</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</p> <p>2. 洗浄・消毒及び殺菌作業 Washing / disinfection and sterilization work</p>	<p>第2号技能実習 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</p> <p>1.食材の選別及び洗浄作業 Sorting and cleaning of foodstuffs</p> <p>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。</p> <p>Both or either of cooking operations i) and ii) must be performed in accordance with standard operating procedures.</p> <p>i）加熱調理 Heat cooking</p> <p>（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で行うことも可能とする。）</p> <p>（Cooking all or one or more of the following methods: cooking, boiling, frying, stir-frying, simmering, baking, steaming. And it's possible to the combination of these methods.）</p> <p>1.食材（下処理済）の準備作業 Prepare work for ingredients (pretreated)</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（合える（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・洗浄・水切り作業 Sterilization, washing, and draining work</p> <p>5.成型及び整え作業 Molding and finishing work</p> <p>6.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>※HACCPシステムとは、重要管理点（CCP）を設定し、そのモニタリングと管理記録・改善（是正）措置を行う。</p> <p>HACCP system is set the critical control points (CCP) and monitoring, recording and taking improvement (corrective) measures.</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</p> <p>2.洗浄・消毒及び殺菌作業 Washing / disinfection and sterilization work</p>	<p>第3号技能実習 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</p> <p>1.食材の選別及び洗浄作業 Sorting and cleaning of foodstuffs</p> <p>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。</p> <p>Both or either of cooking operations i) and ii) must be performed in accordance with standard operating procedures.</p> <p>i）加熱調理 Heat cooking</p> <p>（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で行うことも可能とする。）</p> <p>（Cooking all or one or more of the following methods: cooking, boiling, frying, stir-frying, simmering, baking, steaming. And it's possible to the combination of these methods.）</p> <p>1.食材（下処理済）の準備作業 Prepare work for ingredients (pretreated)</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>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</p> <p>Corrective action work for deviation from standards (※) based on the HACCP system in accordance with quality control standards related to the above 4.</p> <p>7.上記 1 ～ 5 に係る指導 Guidance on items 1 to 5 above</p> <p>ii）非加熱調理（合える（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・洗浄・水切り作業 Sterilization, washing, and draining work</p> <p>5.成型及び整え作業 Molding and finishing work</p> <p>6.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>7.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</p> <p>Corrective action works for deviations from standards (*) based on the HACCP system, in accordance with quality control standards related to item 4 above.</p> <p>8.上記 1 ～ 6 に係る指導 Guidance on items 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う範囲を示すもので、標準作業書とは異なる）。</p> <p>Corrective measures involve making decisions on fine-tuning improvements (corrective actions) as outlined in the corrective manual when a finished product does not meet quality control standards. The adjustments are made to ensure the product meets the required quality control standards.</p> <p>(A corrective manual defines the scope of corrective actions and differs from a standard operating manual.)</p> <p>③衛生管理作業 Hygiene management</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</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 on items 1 and 2 above</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）	(2)安全衛生業務 ①安全衛生 1.雇入れ時等の安全衛生教育 2.作業開始前の安全確認 3.そう菜製造職種に必要な整理整頓 4.そう菜製造職種の調理用機械設備等及び周囲の安全確認 5.衛生保護着等の着用と服装の安全点検 6.安全装置の使用等による安全な作業 7.労働衛生上の有害性を防止するための作業 8.異常時の応急措置を修得するための作業 9.そう菜加工作業における事故・疾病予防に係る安全衛生 ②食品衛生 1.作業者の衛生管理 2.調理器具の衛生維持 3.製造用機器等の衛生維持 4.作業終了時の作業場の清掃等による衛生維持	(2) Safety and health work ①Safety and health 1. Safety and health education at the time of employment, etc. 2. Safety confirmation before starting work 3. Cleanliness and organization required for ready-made meal manufacturing work 4. Safety check of the cooking machinery equipment etc. and surroundings of ready-made meal manufacturing work 5. Safety inspection of wearing sanitary protection clothing and clothing 6. Safe working by using safety equipment etc. 7. Work to prevent hazards on occupational health 8. Work to acquire emergency measures at times of abnormality 9. Safety and health concerning accident / disease prevention in ready-made meal processing work ② Food hygiene 1. Hygiene control of workers 2. Maintaining hygiene of cookware 3. Maintaining hygiene of manufacturing equipment etc. 4. Maintain hygiene by cleaning workshops etc. at the end of work	※		
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.)	(1)関連業務（注） ①原料入庫検品作業 Material Stock Releasing Inspection work ②漬け込み・成型カット作業 Immersion and cutting & forming work (2)周辺業務（注） ①加工工場内清掃作業 Cleaning work inside the processing plant ②加工工場内運搬作業 Transportation work inside the processing plant （注）配達給食サービス業における配達、配膳及び接客の作業は除外。 (Note) Excluding work such as delivery, food serving and customer serving in Delivery Food and beverage service industry (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「必須業務（移行対象職種・作業で必ず行う業務）」の「（２）安全衛生業務」に同じ Same as "(2) Safety and health work" in "Compulsory works（Works to be essential on the operations in the job categories to be shifted)" above	Related works (note) ③盛り付け作業及び計量作業 Preparation work and weighing ④冷凍作業及びシロウト殺菌処理作業 Refrigeration operation and retort sterilization treatment Peripheral works (note) ③包装品の梱包作業 Packaging work of packaged goods ④出荷作業 Shipping work ⑤製品の仕分け作業 Product sorting operation ⑥製品の包装作業 Product packaging work			
使用する素材、材料等（該当するものを選択すること。） Materials to be used (Select the appropriate one)	主な原料(材料) 1.食肉類(冷凍、冷蔵、乾燥(干し肉)) 2.野菜類(冷凍、冷蔵、乾燥(干しシタケ、切り干し大根等)) 3.果物類(冷凍、冷蔵、乾燥(ドライフルーツ)) 4.米穀類(粒状、粉状) 5.加工食品全般(冷凍、冷蔵、乾燥(高野豆腐、車麩等)) 6.その他(魚介類(干しエビ、干し魚介類等))	Main ingredients 1. Meat (frozen, chilled, dried (dried meat)) 2. Vegetables (frozen, chilled, dried (dried shiitake mushroom, dried roots etc.)) 3. Fruits (frozen, chilled, dried (dried fruit)) 4. Rice grains (granular, powdery) 5. Processed foods in general (frozen, chilled, dried (Koya-dofu, Kuruma-fu, etc.)) 6. Other (seafood (dried shrimp, dried fish and shellfish, etc.))			
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)	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) 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 ただし、加熱調理機械については、連続式（※１）の場合は１～３、５、６のうちから１種類以上、固定式（※２）の場合は１～７のうちから２種類以上を使用することを要件とする。 また、非加熱調理機械については、８及び９を使用することを要件とするが、合える（和える）機能を有する500L水容量以上の連続式の野菜洗浄機を使用する場合に限り、８を使用することを要しない。 なお、固定式の調理機械については、容量と台数の両方の要件を満たす必要がある。 Use the cooking machine according to heating / non-heating cooking, and use other machinery etc. according to the work. However, for cooking equipment, the requirement is that at least one type from 1 to 3, 5, or 6 be used in the case of continuous type (※1), and at least two types from 1 to 7 be used in the case of fixed type (※2). For non-heat cooking machines, the requirement is that in use 8 and 9, but 9 is note required used in the continuous vegetable washer with a mixing function and water capacity of 500L or more. In addition, the requirements must be met in the case of using fixed type cooking machine, both capacity and number. １．炊く　　：固定式の釜3升（約4.5kg）を6釜以上又は連続式の釜 Cooking　　：More than 6 fixed type rice-cookers of 3 sho (approximately 4.5 kg) or continuous type ２．茹でる　：50L水容量以上の固定式の茹槽を2台以上又は連続式の茹槽 Boiling　　：Two or more fixed type boiling tanks with a water capacity of 50L or more or continuous boiling type tanks ３．揚げる　：18L容量以上の固定式のフライヤーを1台以上又は連続式のフライヤー Fry　　　　：One or more fixed type fryer of capacity of oil tank 18L or more or continuous tyep fryer ４．炒める　：下記に掲げる固定式の機械のうちから1台以上 Stir fry　　：One or more of the following fixed type machines ・20L容量以上の固定式のロースター（平釜（ティルティングパンを含む）・回転釜） ・1 or more fixed type roasters (flat pot(including tilting pan) and rotary pot) of 20 L capacity or more□ ・焼成部面積4,000cm ² 以上の固定式のグリドル ・Fixed type griddle with baking area of 4,000cm ² or more ５．焼く　　：下記に掲げる固定式の機械のうちから2台以上又は連続式のオープン Bake　　　：Two or more of the following fixed type machines or continuous type ovens ・6段式以上の固定式のオープン（コンベクションオープンを含む） ・6 stages or more fixed type oven（Convection oven included） ・20L容量以上の固定式の平釜（ティルティングパンを含む） ・Fixed type flat pot (including tilting pan) of 20 L capacity or more ・焼成部面積4,000cm ² 以上の固定式のグリドル ・Fixed type griddle with baking area of 4,000cm ² or more ６．蒸す　　：9kg/回処理以上の固定式の蒸し器を1台以上又は連続式の蒸し器 Steam　　　：1 or more fixed type steamer (9kg 1 or more treatment) or continuous type steamer ７．煮る　　：満タン50L水容量以上の固定式の回転釜を1台以上 Simmer　　　：One or more fixed type rotary pot with a full tank 50 L water capacity or more ８．合える（和える）　：10kg以上の食材を混合する固定式のミキサーを1台以上 Dressing　　：1 or more fixed type mixer mixing 10 kg or more of ingredients ９．500L水容量以上の連続式の野菜洗浄機 Continuous type vegetable washer (over 500 L water capacity) 10.自動成型機　Automatic molding machine　14.トッピング　Topping　18.金属探知機　Metal detector 11.原料用洗浄機　Raw material washing machine　15.急速冷却器　Rapid cooler　19.包装機　Packaging machine 12.原料用脱水機　Dehydrator for raw materials　16.冷凍冷蔵庫　Frozen refrigerator　20.その他の調理器具　Other cooking utensils 13.用途別フードカッター　Food cutter by purpose　17.真空機械　Vacuum machine ※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をいう。 ※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をいう。 * 1) Continuous type is a series of movable production machines, with product inlet and outlet as separate machines for mass production. * 2) Fixed type is a unit production, a machine whose product input port and receiving port are the same.				
	②器具等を必要に応じて使用すること To use instrument tools etc. as necessary 1.包丁・まな板類　Kitchen knives /chopping boards　5.コンテナ(番 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) ③測定器類を必要に応じて使用すること To use measuring equipment etc. as necessary 1.中心温度計　Core thermometer　3.計器類　Instruments　5.細菌検査器具　Bacteria Testing Equipment 2.塩分濃度測定器　Salinity concentration meter　4.糖度計　Brix Meter　6.消毒濃度測定器　Disinfection concentration measuring device				

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.)	主な製品 Main products 1.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.) 2.茹でる(茹で物)：ゆで麺(中華そば、日本そば、うどん、パスタ類) Boil (Boiled food): Boiled noodles (Chinese noodles, Japanese soba, udon, pasta) 3.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 4.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 5.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 6.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. 7.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 8.合える(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 9.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 processed in Western, Japanese, or Chinese style)
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.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 2.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 3.パン製造作業 Bread making operation 4.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 5.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 6.麺類製造業（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) 7.配達飲食サービス業における配達、配膳及び接客の作業 Delivery, food serving, customer serving in Delivery Food and beverage service industry 8.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 9.食品衛生法施行令第35条第1号、第25号、第26号、第27号、第28号許可業種以外の製造業（※）における作業 Work in manufacturing businesses other than those permitted under Article 35, Items 1, 25, 26, 27, and 28（※） of the Order for Enforcement of the Food Sanitation Act 10.第26号複合型そうざい製造業及び第28号複合型冷凍食品製造業における食肉処理製品、菓子、水産製品、麺類の製造作業（惣菜製品を製造するための原料となる食品の製造も含む。） Work for manufacturing of processed meat products, confectionery, fishery products, and noodles in No. 26 Multi Ready-made meal manufacturing business and No. 28 Frozen food manufacturing business 11.上記の関連作業及び周辺作業のみの場合 In the case of the above-mentioned related work and peripheral work only （※）食品衛生法施行令第35条第1号、第25号、第26号、第27号、第28号許可業種以外の製造業の例 Examples of manufacturing businesses other than those permitted under Article 35(1), 25, 26, 27, and 28 of the Order for Enforcement of the Food Sanitation Act 菓子製造業、アイスクリーム類製造業、乳製品製造業、清涼飲料水製造業、食肉製品製造業、水産製品製造業、 氷雪製造業、液卵製造業、食用油脂製造業、みそ又はしょうゆ製造業、酒類製造業、 豆腐製造業、納豆製造業、漬物製造業、密封包装食品製造業、添加物製造業、 製菓材料等製造業、粉末食品製造業、調味料等製造業、魚介類加工業 Confectionery production business, Ice Cream production business, Dairy product production business, nonalcoholic beverage production business ,processed meat product production business,fishery product production business Ice Production Business, Liquid Egg Production Business, Edible Fat And Oil Production Business, Miso Or Soy Sauce Production Business, Alcoholic Beverage Production Business, Tofu Production Business, Natto Production Business, Pickle Production Business, Sealed Food Production Business, Additive Production Business, Confectionery Materials Production Business, Powdered Food Production Business, Condiment Production Business, Seafood Production Business