

2301 Conduct shellfish depuration operations (Lantra)		
SQA Unit Code		F7KH 04
Level 2	SCQF Level 4	SCQF Credit value 3

Unit Summary

This standard is about the depuration of shellfish (mussels, clams, oysters). It relates to the work activities involved with loading shellfish into depuration, monitoring the depuration process, unloading shellfish and dispatching shellfish. For the purpose of this standard, depuration is the process used to internally purify shellfish into a condition suitable for human consumption.

This standard requires that you prepare shellfish by

1. washing
2. removing dead shellfish
3. removing damaged shellfish

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Conduct shellfish depuration operations</p> <p>This means you:</p> <p>Carry out work safely in line with health and safety requirements</p> <p>Prepare depuration system into a hygienic working condition suitable for receiving shellfish and sterilising water</p> <p>Prepare shellfish into a condition suitable for adding to the depuration system</p> <p>Load shellfish into depuration systems at specified density</p> <p>Establish system to provide the environmental parameters required by the purification process and minimise stress to shellfish</p> <p>Monitor environmental parameters (e.g. fasting, providing treatments, providing pigment) within</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of conducting shellfish depuration operations</p>

<p>depuration system to achieve required purification</p> <p>Report system non-conformance</p> <p>Establish access to shellfish within depuration unit causing minimum disturbance</p> <p>Unload shellfish from depuration, in a manner which minimises the stress caused to shellfish</p> <p>Prepare shellfish for dispatch</p> <p>Clean depuration facility into a hygienic condition ready for the next shellfish batch</p> <p>Provide accurate information to maintain records of shellfish depuration and dispatch, to meet legal requirements</p>	
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You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. The health and safety requirements associated with the depuration process
2. The hygiene/food safety requirements associated with depuration
3. Your responsibilities under food safety legislation
4. The principles and legal requirements of the depuration process
5. Why shellfish are washed before depuration
6. Why it is important to remove dead or damaged shellfish before depuration begins
7. The environmental conditions required for effective depuration (e.g. fasting, providing treatments, providing pigment)
8. The classifications given to shellfish growing areas and how these impact on the depuration process
9. What HACCP is and the critical control points controlling the depuration process
10. How shellfish become stressed and why it is important to minimise the stress caused to shellfish
11. How to dispatch shellfish so their quality is maintained
12. The significance of shellfish contamination to public health
13. Legal time requirements for depuration
14. The limitations of the depuration process

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written

