

2302 Control shellfish depuration production (Lantra)		
SQA Unit Code		F7KJ 04
Level 2	SCQF Level 6	SCQF Credit value 2

Unit Summary

This standard is about controlling the purification of shellfish. It is aimed at those who are involved in supervising depuration activities on a regular basis. It can be applied to any shellfish farm operating a depuration unit.

This standard requires that you monitor and maintain the following depuration activities:

1. loading of shellfish into depuration
2. environmental monitoring
3. depuration monitoring
4. unloading of purified shellfish
5. cleaning of depuration facilities
6. labelling of shellfish for dispatch
7. dispatch of purified 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. Control shellfish depuration production</p> <p>This means you:</p> <p>Organise the resources required to complete planned depuration</p> <p>Monitor and maintain depuration activities to achieve the required environmental conditions and legal food safety requirements</p> <p>Collect management information to demonstrate performance of depuration facilities, and to effectively manage all critical control points</p> <p>Ensure the health status of purified shellfish is maintained during storage</p> <p>Ensure that potential or actual variations from planned purification are investigated, and that</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of control shellfish depuration production</p>

action is taken to minimise disruption of the depuration process

Organise the dispatch of shellfish in accordance with legal requirements

Maintain accurate records of the depuration process

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 environmental conditions required to support purification
2. Legal food safety requirements including personal hygiene, HACCP and the controls associated with dispatch centres for shellfish (HACCP - Hazard Analysis Critical Control Point)
3. Own responsibilities under food safety legislation
4. The principles of depuration as a process for purifying shellfish
5. The production capabilities and characteristics of the depuration system in operation
6. HACCP and its application as a system for managing food safety
7. Shellfish welfare requirements and how these are maintained during depuration
8. The storage and handling requirements of purified shellfish
9. The reasons for keeping records and the importance of their accuracy
10. Shellfish and seawater classifications and their associated purification
11. The resources required to support the depuration process
12. How to monitor and maintain shellfish in depuration
13. Labelling requirements associated with shellfish dispatch

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