

2284 Control fish/ shellfish defrosting		
SQA Unit Code		H3EV 04
Level 2	SCQF Level 5	Credit value 6

Unit Summary

This unit is about the defrosting of fish or shellfish as part of a processing operation. It details the skills required to set-up and maintain the defrosting process. It is also about working to product specifications and production schedules.

You must be able to prepare to and defrost fish or shellfish including confirming specification. You must also be able to complete the defrosting process including the monitoring of the defrosting process.

This unit is for you if you work in fish or shellfish processing and are involved in the control of defrosting.

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: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare to defrost fish/ shellfish</p> <p>This means you:</p> <p>Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Obtain and confirm defrosting specification Prepare defrosting facilities and work area into a condition suitable for receiving fish/shellfish</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	<p>Evidence of preparing to defrost fish/shell fish as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Defrost fish/shellfish</p> <p>This means you:</p>	<p>Evidence of defrosting fish/shellfish as part of your role in accordance with workplace procedures and within the</p>

<p>Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Obtain frozen fish/shellfish according to requirements of the defrosting specification</p> <p>Establish frozen fish/shellfish in defrosting facility</p> <p>Establish, monitor and maintain defrosting</p> <p>Process according to defrosting specification</p> <p>Handle and store fish/shellfish in a manner which maintains quality and condition</p> <p>Maintain condition of work area throughout process</p> <p>Remove defrosted fish/shellfish from defrosting facility, label and transfer to the next stage in the process</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	<p>limits of your own responsibilities.</p>
<p>3. Finish Defrosting Process</p> <p>This means you:</p> <p>Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Dispose of waste material according to organisational procedures</p> <p>Make defrosting facilities and work area ready for future use, on completion of the process</p> <p>Maintain effective communication</p> <p>accurately complete all records</p>	<p>Evidence of finishing the defrosting process as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

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. What the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed
2. The facilities required to defrost fish/shellfish
3. How to obtain and interpret the defrosting specifications
4. How to prepare defrosting facilities for operation
5. How to assess the quality of frozen fish/shellfish and fish products
6. Common quality problems and their likely causes
7. The facilities and methods used to defrost fish/shellfish
8. The process requirements for the controlled defrosting of fish/shellfish
9. How and why it is important to monitor the defrosting process
10. How defrosted fish/shellfish should be handled to maintain condition and quality
11. The importance of following organisational procedures
12. Handling methods that maintain the condition of fish/shellfish
13. Labelling and traceability relevant to the defrosting of fish/shellfish
14. What action to take when the process specification is not met
15. How to dispose of waste correctly and why it is important to do so
16. The limits of your own authority and competence and why it is important to work within those limits
17. What recording, reporting and communication is needed, how to carry this out correctly and the reasons why it is important to do so

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