

2287 Grade fish/shellfish by machine		
SQA Unit Code		H3EY 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

This unit is about controlling the machine grading of fish or shellfish. It details the skills required to start up, run and shut down grading equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to organisational product specifications and production schedules.

You must be able to prepare fish for grading using a machine and carry out fish or shellfish grading by machine. You must also be able to finish grading by machine operations.

This unit is for you if you work in fish or shellfish processing and grade by machine.

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. Prepare for fish/shellfish grading</p> <p>This means you:</p> <p>Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Check product specifications at the right time</p> <p>Set up grading equipment according to specification</p> <p>Make sure that fish/shellfish is available and fit for use</p> <p>Make sure that services meet requirements</p> <p>Start-up the equipment correctly and check that it is running to specification</p> <p>Take effective action in response to operating</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing for fish/shellfish grading as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>problems</p> <p>Maintain effective communication</p>	
<p>2. Carry out fish/ shellfish grading</p> <p>This means you:</p> <p>Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Use equipment correctly and make sure that it is correctly supplied with materials and services</p> <p>Achieve the required grading output according to specification</p> <p>Make sure the product is correctly transferred to the next stage in the manufacturing operation</p> <p>Take effective action in response to operating problems within the limits of your responsibility</p> <p>Maintain effective communication</p>	<p>Evidence of carrying out fish/ shellfish grading as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Finish fish/ shellfish grading operations</p> <p>This means you:</p> <p>Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Check the specifications to time shut down accurately</p> <p>Follow procedures to shut down equipment correctly</p> <p>Deal correctly with items that can be re-cycled or reworked</p> <p>Dispose of waste correctly</p> <p>Make equipment ready for future use after completion of the process</p> <p>Maintain effective communication</p> <p>Accurately complete all records</p>	<p>Evidence of finishing the fish/shellfish grading operation 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 purpose and importance of the process
3. What equipment and tools to use and their correct condition
4. What materials to use and in what quantity
5. How to obtain and interpret the relevant process or ingredient specification
6. What recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so
7. What action to take when the process specification is not met
8. How to carry out the necessary pre start checks and why it is important to do so
9. How to follow the start up procedures for the process and why it is important to do so
10. How to obtain the necessary resources for the process
11. How to follow work instructions and why it is important to do so
12. Common sources of contamination during processing, how to avoid these and what might happen if this is not done
13. How to operate, regulate and shut down the relevant equipment
14. When it is necessary to seek assistance and how to seek it
15. How to follow the relevant process control procedures and why it is important to do so
16. different ways to carry out the process
17. How to carry out the process in an efficient manner and why it is important to do so
18. What the limits of your own authority and competence are and why it is important to work within them
19. How to deal with items that can be re-cycled or re-worked
20. How to dispose of waste correctly and why it is important to do so
21. How to make equipment ready for future use

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