

2289 Control the fish/ shellfish brining process		
SQA Unit Code		H3FO 04
Level 2	SCQF Level 5	Credit value 5

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

You must be able to prepare for and brine fish or shellfish. You must also be able to complete the brining process.

This unit is for you if you work in fish or shellfish processing and are involved in the brining process.

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 to brine 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 interpret brining specification</p> <p>Prepare the brine facilities and associated work areas into a condition suitable for receiving fish/shellfish</p> <p>Obtain salt and water of required quality according to specification</p> <p>Accurately measure and mix required quantities of salt and water according to specification</p> <p>Obtain fish/shellfish of specified quality</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 to brine fish/ shellfish 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 communications</p>	
<p>2. Brine fish/ shellfish</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>Load fish/shellfish into brine according to operating instructions</p> <p>Maintain fish/shellfish in brine for specified time period</p> <p>Monitor and maintain brine quality throughout brining period</p> <p>Remove fish/shellfish from brine and allow to dry according to specification</p> <p>Handle fish/shellfish in a manner which maintains quality and condition</p> <p>Make sure brined fish/shellfish are transferred to the next production stage</p> <p>Maintain condition of work area throughout process</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	<p>Evidence of brining 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 the brining 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 brining facilities and work area ready for future use, on completion of the process</p>	<p>Evidence of finishing the brining process as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

Maintain effective communication

Accurately complete all records

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. How to obtain and apply the brining specification
2. How to obtain fish/shellfish of satisfactory quality for brining
3. What facilities and equipment are needed to brine fish/shellfish
4. The importance of monitoring the quality and temperature of fish/shellfish during brining
5. How to obtain salt, water or other ingredients of satisfactory quality for brine production
6. How to prepare brine of the concentration stated in the brining specification
7. How to monitor the key characteristics of the brine during brining
8. How to ensure brining times are kept within specified limits
9. How to maintain brining conditions during the brining operation
10. What the appropriate post brining storage conditions are before fish/shellfish is forwarded to the next stage in production
11. How to identify brined seafood that is of unsatisfactory quality
12. How brined products should be handled, moved and stored during production
13. What action to take when the process specification is not met
14. How to dispose of waste correctly and why it is important to do so
15. How to prepare the facilities, tools and equipment for future use, upon completion of the brining process
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
18. 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

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