

2295 Extract shellfish meat by hand		
SQA Unit Code		H3F4 04
Level 2	SCQF Level 5	Credit value 5

Unit Summary

This unit is about extracting shellfish meat by hand. It details the skills required to set-up and extract cooked shellfish meat using hand tools and equipment. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to extract shellfish meat by hand. You must also be able to extract shellfish meat by hand. You must also be able to complete the extraction of shellfish meat.

This unit is for you if you work in fish or shellfish processing and are involved in the extraction of shellfish meat by hand.

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 extract shellfish meat by hand</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>Confirm meat extraction specification</p> <p>Obtain tools and equipment required to support extraction operations</p> <p>Prepare work station to ensure conditions are suitable for extraction</p> <p>Confirm condition of tools and equipment is suitable for achieving required production specification</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 extract shellfish meat by hand as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Obtain shellfish to meet required specification</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	
<p>2. Extract shellfish meat by hand</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 extract meat from shell</p> <p>Remove and discard inedible shellfish organs</p> <p>Check yields and quality requirements against specification</p> <p>Check extracted meat for unwanted shell content</p> <p>Maintain specified rate of production</p> <p>Handle and store shellfish meat in a manner which maintains quality and condition</p> <p>Maintain condition of work area throughout process</p> <p>Maintain hygienic condition of tools and equipment</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</p> <p>Maintain effective communication</p>	<p>Evidence of extracting shellfish meat by hand as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Finish shellfish meat extraction</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>Evidence of finishing the shellfish meat extraction as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Deal correctly with materials that can be re-cycled or re-worked</p> <p>Dispose of waste material according to organisational procedures</p> <p>Make equipment and work station ready for future use after the completion of the process</p> <p>Maintain effective communication</p> <p>Accurately complete all records</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. 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. How to obtain and interpret the relevant process and quality specifications
3. The tools and equipment required to support hand extraction of shellfish meat
4. How to prepare and maintain work stations in a condition suitable for shellfish meat extraction
5. How to maintain tools and equipment in a condition suitable extracting shellfish meat
6. How to identify commonly used shellfish species
7. The anatomy of shellfish species including those parts of the shellfish that must be discarded
8. How to extract shellfish meat efficiently to maximise yield
9. Batch control and traceability procedures
10. How to and why it is important to remove all shell parts from meat
11. How to check for pieces of shell in extracted shellfish meat
12. How to assess the quality of cooked shellfish meat
13. How to deal with shellfish which is not fit for use
14. Common quality problems associated with cooked shellfish meat extraction and their causes
15. What action to take when the process specification is not met
16. The parts of the shellfish that can be re-worked and re-cycled
17. How to dispose of waste correctly and why it is important to do so
18. The limits of your own authority and competence and why it is important to work within those limits
19. 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