

2300 Harvest fish for food supply (Lantra)		
SQA Unit Code		H3F9 04
Level 2	SCQF Level 5	SCQF Credit value 4

Unit Summary

This standard is about preparing for fish harvesting operations, where fish are to be dispatched for human consumption. It includes preparing harvesting facilities and equipment ready for the hygienic handling and dispatch of fish. It requires that the work is completed in accordance with the standard operating procedures operated by the site to maintain hygienic conditions using routine and non-routine tasks.

This standard requires that you are able to deal with the following factors during harvesting:

1. changes in environmental conditions
2. malfunction of equipment
3. fish which do not meet given specification

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 and harvest fish</p> <p>This means you:</p> <p>Carry out work safely in line with health and safety requirements</p> <p>Check that fish have been conditioned ready for dispatch</p> <p>Prepare harvesting equipment and facilities to facilitate the effective dispatch and storage of fish</p> <p>Apply harvest methods effectively in a manner which minimises the stress caused to fish</p> <p>Dispatch a fish humanely</p> <p>Handle harvested fish in a manner which maintains flesh quality</p>	<p>Evidence of preparing to and harvest fish</p>

<p>Establish fish effectively within chilled storage Follow personal hygiene procedures in line with good practice and hygiene legislation</p> <p>Observe and report on harvested fish and variations from expected harvest specification</p> <p>Deal with factors that can disrupt the harvesting process within own limits of authority</p> <p>Clean and store harvesting equipment after use</p> <p>Dispose of waste (blood, fish not meeting quality specification) according to site waste management procedures</p> <p>Provide accurate information to maintain records in support of harvesting</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. The health and safety requirements associated with harvesting
2. How food safety legislation controls the production of fish and dead fish for human consumption
3. Legal requirements which control the dispatch of fish
4. Own responsibilities under food hygiene legislation
5. The requirements of humane dispatch including the different methods and techniques used
6. How environmental legislation controls the disposal of waste
7. How and why dead fish are stored to maintain flesh quality including the use of ice to suit prevailing environmental conditions
8. Why it is important to minimise fish stress during harvest
9. Why it essential for harvested fish to meet customer requirements
10. How and why fish are conditioned in preparation for harvest
11. Why fish that do not meet required harvesting specification must be controlled
12. The equipment and methods used to harvest fish

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

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