

3285 Principles of fish or shellfish smoking

SQA Unit Code

H3JR 04

Level 3

SCQF Level 6

SCQF Credit value 6

Unit Summary

This unit is about understanding the principles of the fish or shellfish smoking process. It includes understanding the science and technology required to effectively smoke a range of fish or shellfish.

You must know and understand the science and technology required to effectively smoke a range of different fish or shellfish products. You must know and understand the factors affecting the smoking of fish or shellfish. You must also know and understand the different smoking techniques and how they produce different products.

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

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.

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.

You need to know and understand:

1. how variations in typical smoking specifications can impact on the process requirements of hot and cold smoking
2. how to prepare the facilities, tools and equipment required to smoke fish/shellfish
3. the different types of wood used in smoking and the different methods of generating smoke
4. how to assess that fish/shellfish is suitable and ready for smoking
5. how to monitor the smoking process and the impact variations in parameters will have on the process including temperature, humidity, flow rates
6. how smoking kilns operate including how they should be prepared and controlled
7. the methods used to hold fish/shellfish in smoking kilns
8. the impact of handling and storage on the condition and quality of smoked product
9. how the smoking process can impact on yield and product quality
10. smoking as a method for processing fish/shellfish
11. how the smoked product appearance and flavour will vary depending on smoking times and fuel types
12. how to manage the smoking process to solve common quality problems and their

- likely causes
13. how different preparation and smoking techniques produce different smoked fish/shellfish products
 14. the role of brining and salting in preparation for smoking
 15. wood quality and how it can impact on the smoking process
 16. how fish/shellfish flesh oil content, temperature, air flow, humidity and smoking times impact the characteristics of smoked products
 17. what methods are appropriate for end product testing and what should be tested for
 18. what are accepted good manufacturing practices in fish/shellfish smoking

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