

3286 Use fish/shellfish quality assessment methods		
SQA Unit Code		H3JS 04
Level 2	SCQF Level 6	Credit value 6

Unit Summary

This unit is about monitoring the quality of products within your area of responsibility in food and drink manufacturing operations. You need to identify quality problems and help to take action to resolve these. You will be involved with relevant quality control systems and procedures which are used in your workplace.

This unit is relevant to you if you are involved with monitoring product quality. You may be responsible for a operational team in food and drink manufacturing.

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. Monitor product quality effectively</p> <p>This means you:</p> <p>Follow the health, safety and hygiene requirements when carrying out quality checks</p> <p>Wear appropriate personal protective clothing and equipment during quality monitoring</p> <p>Identify and report factors which may adversely affect product quality</p> <p>Identify correctly and report non-conformance to quality standards to the relevant person</p> <p>Take action to reject or isolate products or items which do not conform to specification</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of monitoring product quality effectively as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Contribute to resolving quality problems</p> <p>This means you:</p> <p>Seek advice for quality problems outside your own level of authority or expertise</p>	<p>Evidence of resolving quality problems as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Offer support to or seek help for colleagues who encounter quality problems</p> <p>Evaluate quality problems, within the limits of your own expertise and understanding, and feedback your observations to the relevant person</p> <p>Receive and confirm instructions for the resolution of quality problems</p> <p>Carry out agreed action to resolve quality problems and feedback results to the relevant person</p> <p>Communicate clearly and accurately with others to ensure that resolutions to quality problems are understood</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. How to minimise workplace related fish/shellfish quality loss through spoilage by the use of correct handling and temperature control
2. Which methods are used in the workplace to assess the quality of fish/shellfish including organoleptic, chemical and microbiological testing
3. How to apply the appropriate fish/shellfish quality assessment methods to determine the quality of raw materials and assure the quality of finished product
4. The fish/shellfish quality standards that apply in the workplace and to the material to be assessed
5. Product control and traceability during quality assessment operations
6. How to dispose of waste according to organisational procedures
7. What action to take in response to the results of the quality assessment
8. What recording, reporting and communication is needed, how to carry this out correctly and the reasons why it is important to do so
9. The limits of your own authority and competence and why it is important to work within those limits
10. 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