

Unit F7K5 04 (388)

Control the Fish Brining Process

Unit Summary

This Unit is about the brining of fish as part of a fish 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.

This Unit is for you if you control fish brining processes.

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 assessors in your work place or work placement.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Communication Access 3

♦ Produce simple written communication

Problem Solving Intermediate 1

- ♦ Analyse a straightforward situation or issue
- Plan, organise and complete a straightforward task
- Review and evaluate a straightforward problem solving activity

I have completed the requirements of this Unit.

Candidate name: Date: Date:

Candidate signature: Date:

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: Date:

IV signature: Date:

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		Evidence Requirements	
You must	be able to:	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 must be work-based, simulation alone is only allowed where shown in bold italics	Evidence/ Activity Ref No.
	Prepare to brine fish	Evidence of preparing to brine fish in	
	This means you:	accordance with workplace procedures.	
1	 (a) Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Obtain and interpret brining specification. (c) Prepare the brine facilities and associated work areas into a condition suitable for receiving fish. (d) Obtain salt and water of required quality according to specification. (e) Accurately measure and mix required quantities of salt and water according to specification. (f) Obtain fish of specified quality. (g) Take effective action in response to operating problems. (h) Maintain effective communications. 		

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		Evidence Requirements (cont)	
You must	t be able to:	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 must be work-based, simulation alone is only allowed where shown in bold italics	Evidence/ Activity Ref No.
	Brine fish	Evidence of carrying out brining	
		accordance with workplace procedures and taking effective action in response to two operating problems.	
	This means you:	operating processing.	
2	 (a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and, environmental standards and instructions. (b) Load fish into brine according to operating instructions. (c) Maintain fish in brine for specified time period. (d) Monitor and maintain brine quality throughout brining period. (e) Remove fish from brine and allow to dry according to specification. (f) Handle fish in a manner which maintains quality and condition. (g) Make sure brined fish are transferred to the next production stage. (h) Maintain condition of work area throughout process. (i) Take effective action in response to operating problems. (j) Maintain effective communication. 		

		Evidence Requirements (cont)	
You mus	st be able to:	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 must be work-based, simulation alone is only allowed where shown in bold	Evidence/ Activity Ref No.
	Einich des beining angeses	italics	
	Finish the brining process	Evidence of finishing the brining process in accordance with procedures.	
	This means you:	F	
3	 (a) Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Dispose of waste material according to organisational procedures. (c) Make brining facilities and work area ready for future use, on completion of the process. (d) Maintain effective communication. (e) Accurately complete all records. 		

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ♦ observation
- ♦ written and oral questioning
- evidence from company systems (eg 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

Can	Candidate name: Assessor		
No	Activity	initials/date	
1			
2			
3			
	1		

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.		Evidence
K1	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.	
K2	The facilities and equipment required to brine fish.	
K3	How to obtain and interpret the brining specifications.	
K4	How fish quality and temperature can impact on the brining process.	
K5	How to assess the quality of the salt and water used in brine production.	
K6	How to prepare brines of different strengths (concentrations).	
K7	How to use a brinometer to measure brine strength.	
K8	How to prepare brining facilities for operation.	
K9	The methods used to hold fish in brine and control brining times.	
K10	How flesh oil content and fillet size impacts on brining times.	
K11	The process of osmosis and its impact on fish flesh during the brining process.	
K12	How and why it is important to monitor the brining process and brine quality (concentration, purity).	
K13	Why fish are allowed to dry before being forwarded to the next stage in production.	
K14	How to assess the quality of brined fish.	
K15	How brined fish should be handled to maintain condition and quality.	
K16	Common quality problems and their likely causes.	
K17	Labelling and traceability relevant to the brining of fish.	
K18	What action to take when the process specification is not met.	
K19	How to dispose of waste correctly and why it is important to do so.	
K20	The limits of your own authority and competence and why it is important to work within those limits.	
K21	What recording, reporting and communication is needed, how to carry this out correctly and the reasons why it is important to do so.	

Unit F7K5 04 (388) Control the Fish Brining Process Notes/comments

Date:

Assessor signature: