



Unit F7KD 04 (396)

Pack Live Fish for Dispatch

Unit Summary

This Unit is about the packing of live shellfish for dispatch. It details the skills required to prepare for and pack live shellfish as well as being able to take appropriate action should operating problems occur. It is also about working to organisational product specifications and production schedules.

This Unit is for you if you pack live fish for dispatch.

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:** _____

Candidate signature: _____ **Date:** _____

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

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

<p>You must be able to:</p>		<p>Evidence Requirements</p> <p>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.</p> <p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p>	<p>Evidence/ Activity Ref No.</p>
<p>1</p>	<p>Prepare to pack live shellfish</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Prepare work area into condition suitable for receiving shellfish. (c) Obtain packing specification (d) Obtain and prepare packaging ready to receive live shellfish. (e) Obtain shellfish to meet required specification. (f) Take effective action in response to operating problems. (g) Maintain effective communication. 	<p>Evidence of preparing to extract prawn meat in accordance with workplace procedures.</p>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
2	<p>Pack live shellfish</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Decant and check quality and condition of live shellfish. (c) Remove dead and damaged shellfish, minimising disturbance to the remaining shellfish. (d) Pack shellfish and add chilling agent according to specification. (e) Label shellfish according to specification. (f) Handle shellfish in a manner which minimises stress. (g) Forward packed shellfish for dispatch. (h) Maintain environmental conditions within the processing area. (i) Make sure the product is correctly transferred to the next stage in the manufacturing operation. (j) Take effective action in response to operating problems. (k) Maintain effective communication. 	<p>Evidence of carrying out the extraction of prawn meat in accordance with workplace procedures.</p>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
3	Finish shellfish packing process This means you: (a) Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Deal correctly with materials that can be re-cycled or re-worked. (c) Clean work area into a hygienic condition in preparation for the next shellfish batch. (d) Take effective action in response to operating problems. (e) Dispose of waste correctly. (f) Maintain effective communication. (g) Maintain accurate records of packing according to organisational requirements.	Evidence of finishing the extraction of prawn meat in accordance with procedures.	

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

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

You need to know and understand		Evidence
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.		
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 hygiene requirements associated with the handling of live shellfish.	
K3	Your responsibilities under animal welfare legislation.	
K4	The handling requirements for live shellfish.	
K5	Why speed and temperature control is important during the packing process.	
K6	How to assess the quality and condition of live shellfish.	
K7	Why it is important to remove dead or damaged shellfish before dispatch.	
K8	When shellfish are not in a condition suitable for live transport.	
K9	The environmental conditions required by live shellfish.	
K10	The packaging requirements for live shellfish including how to ensure that packaging is suitable for receiving live shellfish.	
K11	How to pack live shellfish.	
K12	The methods used to control the temperature of shellfish during transport.	
K13	How ambient atmospheric temperature can impact on the shellfish health.	
K14	How live shellfish can become stressed and why it is important to minimise the stress caused to shellfish.	
K15	The storage conditions required to maintain the quality of live shellfish.	
K16	How shellfish can become contaminated.	
K17	The labelling requirements associated with the despatch of live shellfish.	
K18	The limits of your own authority and competence and why it is important to work within those limits.	
K19	What recording, reporting and communication is needed, how to carry this out correctly and the reasons why it is important to do so.	

Notes/comments

Assessor signature: _____

Date: _____