



Unit F7KG 04 (399)

Harvest Fish for Human Consumption

Unit Summary

This Unit describes the skills required to produce fish for human consumption. It relates to the work activities involved with preparing for, and producing, fish suitable for human consumption. This unit is aimed at those who work in the role of general fish farm assistant/husbandry person on either a full or part time basis. It can be applied on any farm which produces fish to be sold for human consumption.

This Unit is for you if you harvest fish for human consumption.

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

Working with Others Intermediate 1

- ◆ Work with others in a group to complete a straightforward 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: _____

	You must be able to:	Evidence Requirements	Evidence/ Activity Ref No.
1	<p>Prepare for harvesting</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Carry out work safely in line with health and safety requirements. (b) Ensure that fish have been conditioned for dispatch. (c) Prepare harvesting equipment and facilities into a clean working condition. (d) Prepare harvesting equipment to facilitate the effective dispatch of fish. (e) Collect samples of live fish in a manner which minimises disturbance to fish in holding unit, and assess size and condition of samples to ensure harvest specification can be achieved. (f) Use fish gathering techniques which prevent stress being caused to fish and exclude the likelihood of fish escapes. 	<p>Evidence of preparing to harvest fish in accordance with workplace procedures.</p>	

	You must be able to:	Evidence Requirements (cont)	Evidence/ Activity Ref No.
2	<p>Harvest fish</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Carry out work safely in line with health and safety requirements. (b) Handle fish in a manner which minimises the stress caused to fish. (c) Apply harvest methods effectively. (d) Humanely dispatch fish. (e) Handle and store harvested fish in a manner which maintains flesh quality. (f) Follow personal hygiene procedures throughout the harvesting process in line with good practice and hygiene legislation. (g) Observe harvested fish and report variations from expected harvest specification. (h) Deal with factors that can disrupt the harvesting process within own limits of authority. (i) Clean and store harvesting equipment after use. (j) Dispose of waste according to legal requirements. (k) Provide accurate records of harvest. 	<p>Evidence of carrying out the harvesting of fish in accordance with workplace procedures.</p>	

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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		

Unit F7KG 04 (399)

Harvest Fish for Human Consumption

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	The health and safety requirements associated with harvesting.	
K2	Food hygiene requirements associated with the production of dead fish for human consumption.	
K3	Individual responsibilities under food hygiene legislation.	
K4	How and why fish are conditioned in preparation for harvest.	
K5	Why fish that do not meet required harvesting specification must be controlled.	
K6	The requirements of humane dispatch including the different methods and techniques used.	
K7	How to store dead fish to maintain flesh quality including the use of ice to suit prevailing environmental conditions.	
K8	Hygiene requirements associated with the harvesting of fish.	
K9	Why it is important to minimise stress during harvest.	
K10	How environmental legislation controls the disposal of waste.	
K11	How food safety legislation controls the production of fish for human consumption.	
K12	Legal requirements which control the dispatch of fish.	
K13	The importance of completing a harvest to meet customer requirements.	

Notes/comments

Assessor signature: _____

Date: _____