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| 2290 Control the dry curing of fish | | |
| SQA Unit Code | | F7K6 04 |
| Level 2 | SCQF Level 5 | Credit value 4 |

Unit Summary

This unit is about the dry curing of fish as part of a fish processing operation. It details the skills required to set-up and maintain the curing process. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to dry fish. You must also be able to dry cure fish. You must also be able to complete the fish curing process.

This unit is for you if you work in fish processing and dry cure fish

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: |
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| <p>1. Prepare to dry cure fish</p> <p>This means you:</p> <p>Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Obtain and interpret curing specifications</p> <p>Prepare the curing facilities and associated work areas into a condition suitable for receiving fish</p> <p>Obtain and prepare cure of required quality according to specification</p> <p>Obtain fish of specified quality</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p> | <p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of preparing to dry cure fish as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p> |

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| <p>2. Dry Cure Fish</p> <p>This means you:</p> <p>Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Lay out and apply cure to fish according to specification</p> <p>Maintain fish in cure for given time period according to specification</p> <p>Remove fish from cure according to specification Handle fish in a manner which maintains quality and condition</p> <p>Make sure cured fish are transferred to the next production stage</p> <p>Maintain condition of work area throughout process</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p> | <p>Evidence of dry cure fish as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p> |
| <p>3. Finish the curing process</p> <p>This means you:</p> <p>Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions</p> <p>Dispose of waste material according to organisational procedures</p> <p>Make curing facilities and work areas ready for future use, after the completion of the process</p> <p>Maintain effective communication</p> <p>Accurately complete all records</p> | <p>Evidence of finishing the curing process as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p> |

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. 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
2. The dry curing process including different methods that are used to process fish
3. The facilities required to dry cure fish
4. How to prepare curing facilities for operation
5. Curing materials including their preparation and correct application
6. How fish quality and temperature can impact on the curing process
7. How to assess the quality of cures
8. The effects of the cure on fish flesh during the curing process
9. How cure quality can impact on the quality of the product
10. How flesh oil content and fillet size impacts on curing times
11. How and why it is important to monitor the curing process
12. How to assess the quality of cured fish
13. How dry curing can impact on product yields
14. How and why excess cure should be removed before fish is forwarded to the next stage in production
15. The uses of cured fish in further process operations
16. How cured fish should be handled to maintain condition and quality
17. Labelling and traceability relevant to the curing of fish
18. What action to take when the process specification is not met
19. How to dispose of waste correctly and why it is important to do so
20. The limits of your own authority and competence and why it is important to work within those limits
21. What recording, reporting and communication is needed, how to carry this out correctly and the reasons why it is important to do so

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