

<b>2285 Shuck bivalves by hand</b>		
<b>SQA Unit Code</b>		<b>H3EW 04</b>
<b>Level 2</b>	<b>SCQF Level 5</b>	<b>Credit value 6</b>

**Unit Summary**

This unit is about shucking bivalves by hand. It details the skills required to set- up and shuck bivalves using a knife. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to shuck bivalves by hand. You must also be able to shuck bivalves. You must also be able to complete shucking operations.

This unit is for you if you work in shellfish processing and shuck bivalves.

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: Evidence must be work-based, simulation alone is only allowed where shown in <b><i>bold italics</i></b>
<p>1. Prepare to shuck</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>Confirm process specification</p> <p>Prepare work station to ensure conditions are suitable for shucking</p> <p>Obtain tools and equipment required to support shucking process</p> <p>Sharpen knife (knives) into a condition suitable for achieving required production specification</p> <p>Obtain bivalves to meet required process specification</p>	<p>Evidence of preparing to shuck as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	
<p>2. Shuck Bivalves</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>Shuck bivalves to achieve required yield and quality requirements</p> <p>Accurately remove all unwanted body parts and clean bivalves meats</p> <p>Achieve required rate of production</p> <p>Handle and store bivalve meats in a manner which maintains quality and condition</p> <p>Maintain condition of work station throughout the process</p> <p>Dispose of waste material according to organisational procedures</p> <p>Sharpen knives as required to maintain their effectiveness as a cutting tool</p> <p>Make sure the product is correctly transferred to the next stage in the process</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	<p>Evidence of shucking bivalves as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Finish Shucking 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>Deal correctly with materials that can be re-cycled or re-worked</p>	<p>Evidence of finishing the shucking process as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Dispose of waste material according to organisational procedures</p> <p>Make equipment and work station ready for future use, after the completion of the process</p> <p>Maintain effective communication</p> <p>Accurately complete all records</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. 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 personal protective clothing that is required to support shucking
3. The tools and equipment required to support bivalve shucking
4. How to sharpen, maintain and store knives
5. How to obtain and interpret the relevant process and quality specifications
6. How to identify different bivalve species
7. How to prepare and maintain work stations in a condition suitable for shucking
8. How to shuck efficiently to achieve the required product specification
9. How to assess the quality of bivalves and bivalve meats
10. Common quality problems associated with bivalve shucking and their likely causes
11. The importance of removing all unwanted body parts from bivalves
12. How to deal with bivalves and bivalve meats that are not fit for use
13. What action to take when the process specification is not met
14. Product control and traceability during processing operations
15. How to dispose of waste according to organisational procedures
16. The limits of your own authority and competence and why it is important to work within those limits
17. 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