

2286 Pack and ice fish/shellfish		
SQA Unit Code		H3EX 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

This unit is about the packing and icing of fish or shellfish. It details the skills required to set-up packing areas and then pack and ice fish or shellfish. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to pack and ice fish or shellfish. You must also be able to actually pack and ice fish or shellfish. You must also be able to finish the packing and icing process.

This unit is for you if you work in fish or shellfish processing and pack and ice fish or shellfish.

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:
<p>1. Prepare to ice fish/shellfish</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 packing specification</p> <p>Prepare work area into a condition suitable for Packing and icing fish/shellfish</p> <p>Set-up and check accuracy of weighing equipment</p> <p>Obtain ice and packaging materials to meet requirements of packing specification</p> <p>Obtain fish/shellfish to meet requirements of packing specification</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 ice fish/shellfish 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 Maintain effective communications</p>	
<p>2, Pack and Ice Fish/ Shellfish</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>Pack and ice fish/shellfish according to given packing specification</p> <p>Handle fish/shellfish in a manner which maintains quality and condition</p> <p>Maintain condition of work area throughout packing process</p> <p>Close and seal packaging according to specification</p> <p>Locate and label packaged product ready for dispatch</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	<p>Evidence of packing and icing fish/ shellfish as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Finish icing 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 according to organisational procedures</p> <p>Make equipment and work area ready for future use, after the completion of the packing process</p> <p>Maintain effective communication</p> <p>Accurately complete all records</p>	<p>Evidence of finishing the icing 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 facilities required to pack and ice fish/shellfish
3. How to obtain and interpret packing specifications
4. How to identify fish/shellfish species and fish/shellfish products
5. How to recognise the quality of fresh fish/shellfish and fish/shellfish products
6. Icing as a chilling process and how it is used to maintain the quality of chilled fish/shellfish
7. The different types of ice that can be used to pack fish/shellfish
8. How to monitor and assess the quality of ice
9. The quantity of ice which is required to maintain the quality of fish/shellfish during distribution
10. How to set-up weighing equipment ready for use including why it is important to be accurate
11. How fish/shellfish must be handled to maintain condition and quality
12. How to assess the condition of packaging materials
13. How and why it is important to seal packaging
14. Labelling and traceability relevant to dispatch
15. What action to take when the process specification is not met
16. How to dispose of waste correctly and why it is important to do so
17. The limits of your own authority and competence and why it is important to work within those limits
18. 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