

2291 Control the fish/shellfish smoking process		
SQA Unit Code		H3F1 04
Level 2	SCQF Level 5	Credit value 5

Unit Summary

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

You must be able to prepare to and smoke fish or shellfish. You must also be able to complete the smoking process.

This unit is for you if you work in fish or shellfish processing and are involved in the smoking of 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 smoke 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 and interpret smoking specification</p> <p>Prepare the smoking kiln and associated work area into a condition suitable for receiving fish</p> <p>Obtain sawdust and wood chippings and prepare method of smoke generation</p> <p>Obtain brined/salted fish/shellfish of specified quality</p> <p>Take effective action in response to operating problems</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 smoke fish/shell fish as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>Maintain effective communication</p>	
<p>2. Smoke 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 when smoking fish/shellfish</p> <p>Load kiln according to operating instructions</p> <p>Establish smoke generation according to kiln operating instructions</p> <p>Establish required smoke and temperature conditions within the kiln to achieve required smoking specification</p> <p>Monitor and maintain smoking process for smoking period, according to operating instructions</p> <p>Remove fish/shellfish from kiln following conclusion of smoking process and transfer to the next production stage</p> <p>Handle fish/shellfish in a manner which maintains quality and condition</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 smoking fish/ shellfish as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>3. Finish the smoking 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 smoking equipment, smoking kiln and work area 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 smoking process as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</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. How to obtain and apply the smoking specification
2. What facilities, tools and equipment are required to smoke fish/shellfish
3. How to obtain sawdust and wood chippings and prepare the smoke generator
4. How to obtain brined or salted raw material that is ready for smoking
5. The importance of monitoring process conditions during smoking
6. The correct operating characteristics of the smoking kiln used to smoke fish/shellfish
7. How to load fish/shellfish into the kiln for smoking
8. How smoked fish/shellfish should be handled, moved and stored during production
9. How to control the smoking process to ensure required quality and yield
10. The operational requirements of the smoking process and how they are to be met
11. What the expected appearance and other characteristics of the smoked product are
12. What action to take when the process specification is not met
13. How to dispose of waste correctly and why it is important to do so
14. How to prepare the facilities, tools and equipment for future use, upon completion of the smoking process
15. What recording, reporting and communication is needed and how to carry this out correctly and the reasons why it is important to do so
16. The limits of your own authority and competence and why it is important to work within those limits
17. What the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen they are not followed
18. The fire risks associated with smoke generation and appropriate responses to fire.

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