

2292 Control the fish/shellfish marinating process		
SQA Unit Code		H3F2 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

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

You must be able to prepare to and marinate fish or shellfish and complete the marinating process.

This unit is for you if you work in fish or shellfish processing and are involved in the production of marinated 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 marinate 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 marinating specification</p> <p>Prepare the marinating facilities and associated work areas into a condition suitable for receiving fish/shellfish</p> <p>Obtain raw materials of required quality, according to specification</p> <p>Mix raw materials to form marinade according to specification</p> <p>Obtain fish/shellfish of specified quality</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 marinate fish/shell fish 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 communications</p>	
<p>2. Marinate 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>Establish fish/shellfish in marinade according to operating instructions</p> <p>Maintain fish/shellfish in marinade for given period according to specification</p> <p>Handle fish/shellfish in a manner which maintains quality and condition</p> <p>Make sure marinated fish/shellfish are transferred to the next production stage</p> <p>Take effective action in response to operating problems</p> <p>Maintain condition of work area throughout process</p> <p>Maintain effective communication</p>	<p>Evidence of marinating 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 marinating 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 marinating facilities 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 marinating 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 marinate fish/shellfish
3. How to prepare marinades
4. How to assess the quality of materials used in marinade production
5. How to check the quality of marinades
6. How fish/shellfish quality can impact on the marinating process
7. How to prepare the facilities used for marinating
8. The methods used to hold fish/shellfish in the marinade
9. The effects that marinades have on fish/shellfish flesh
10. The impact of flesh oil content and fillet size on the marinating process
11. How to assess the quality of marinated fish/shellfish
12. How marinated fish/shellfish should be handled to maintain condition and quality
13. common quality problems and their likely causes
14. Labelling and traceability relevant to the marinating of fish/shellfish
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 responsibility 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

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