

2294 Assemble fish/shellfish products by hand		
SQA Unit Code		H3F3 04
Level 2	SCQF Level 5	Credit value 4

Unit Summary

This unit is about assembling fish or shellfish products by hand. For example, forming food products using fish or shellfish in combination with other animal or plant based foodstuffs to assemble products such as fish kebabs and sushi products. It is also about working to organisational product specifications and production schedules.

You must be able to prepare to and assemble fish/shellfish products. You must also be able to complete the assembly of products.

This unit is for you if you work in fish or shellfish processing and are involved in the assembling of fish or shellfish products by hand.

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 assemble fish/shellfish products</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 product specification</p> <p>Prepare work station to ensure conditions are suitable for product assembly</p> <p>Obtain tools and equipment required to support product assembly</p> <p>Obtain fish/shellfish and other raw materials to meet the required product specification</p> <p>Take effective action in response to operating</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 assemble fish/shellfish products as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>problems</p> <p>Maintain effective communication</p>	
<p>2. Assemble fish/shellfish products by hand</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>Assemble fish/shellfish products according to product specification</p> <p>Use tools and equipment effectively to support production process</p> <p>Achieve required rate of production</p> <p>Handle and store fish/shellfish and other food materials in a manner which maintains quality and condition</p> <p>Dispose of waste material to maintain condition of work station</p> <p>Make sure the product is correctly transferred to the next stage in the processing operation</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	<p>Evidence of assembling fish/shellfish products by hand as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Finish assembly operations</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>Dispose of waste material according to organisational procedures</p> <p>Make equipment and work station ready for future</p>	<p>Evidence of finishing the assembly operations as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

use, after the completion of the process	
Maintain effective communication	
Accurately complete all records	

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 tools and equipment required to support product assembly
3. How to obtain and interpret the relevant process specification
4. How to identify common fish/shellfish products and other raw materials
5. How to prepare and maintain work stations in a condition suitable for product assembly
6. How to assess the quality of fish/shellfish products and other raw materials
7. How to assemble products to achieve the required product specification
8. The importance of accuracy during product assembly
9. How to deal with fish/shellfish and food materials that are not fit for use
10. Common quality problems associated with the production of fish/shellfish products
11. The risks associated with the handling of high and low care products
12. What action to take when the process specification is not met
13. When fish/shellfish and food materials can be re-worked and re-cycled
14. Product control and traceability during product assembly
15. How to maintain the condition of tools and equipment
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 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