

2303 Process fish and shellfish for sale in a retail environment		
SQA Unit Code		H3FA 04
Level 2	SCQF Level 5	SCQF Credit value 5

Unit Summary

This unit is about controlling shellfish depuration. It details the skills required to set-up, operate and control a shellfish depuration process. It is also about working to product specifications and production schedules.

This unit is for you if you conduct shellfish depuration production.

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 assessors in your work place or work placement

You must be able to:	You need to show:
<p>1. Prepare to process fish and shellfish in a retail environment</p> <p>This means you:</p> <p>Prepare and organise your work area and the tools and equipment you will need so that you can work safely, hygienically and efficiently</p> <p>Correctly identify the fish or shellfish you have been asked to prepare and accurately check that it is fit to sell</p> <p>Keep fish or shellfish fit to sell while preparing it for processing</p> <p>Hygienically and safely prepare the fish or shellfish for processing</p> <p>Maintain hygienic working conditions</p> <p>Maintain the health and safety of yourself and others</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 process fish and shellfish in a retail environment in accordance workplace procedures.</p>
<p>2. Process fish and shellfish using hand tools in a</p>	<p>Evidence of processing fish and</p>

<p>retail environment</p> <p>This means you:</p> <p>Carry out work safely in line with health and safety requirements</p> <p>Process fish and shellfish to give products that meet specifications for yield and quality</p> <p>Keep fish and shellfish in a saleable condition while processing</p> <p>Place processed products that meet specifications in a suitable storage container</p> <p>Follow set procedures to deal with products that do not meet specifications</p> <p>Get rid of waste materials according to set procedures</p> <p>Clean processing tools and equipment and put them away</p> <p>Maintain hygienic working conditions</p> <p>Maintain the health and safety of yourself and others</p>	<p>shellfish using hand tools in a retail environment in accordance with workplace procedures.</p>
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<p>You need to know and understand:</p> <p>Evidence should relate to the occupational area being assessed and must be in a work-based context. Where it cannot be collected by observing performance, oral and written questioning should be used to ensure that candidates possess the knowledge and understanding required.</p> <ol style="list-style-type: none"> 1. The company's hygiene policy and the reasons for following it while processing fish and shellfish 2. The dangers and disadvantages of using unsafe and blunt tools and equipment 3. The reasons for following safe working practices 4. The types of accident and injury that can happen during hand processing, and the procedures for dealing with these 5. How to recognise the fish and shellfish species that are usually sold in fish retail outlets 6. How to recognise fish and shellfish that is not fit to sell 7. Dangers and disadvantages of using unsafe and blunt tools 8. Reasons for following safe working practices
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9. Emergency procedures
10. The company's cleaning schedule and why you should follow it
11. Waste disposal procedures
12. How to recognise the fish and shellfish species that are usually sold in a fish retail outlet
13. Where the different body parts are found on round fish, flat fish and shellfish species, and how this affects the way you process the various species
14. Why it is important to cut fish and shellfish in exactly the right places
15. Techniques for processing fish hygienically and safely so as to produce the yield and quality needed
16. How to dress cooked shellfish

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