

## 3289 Principles of shellfish, non-marine finfish and marine food products

**SQA Unit Code**

**H3JW 04**

**Level 3**

**SCQF Level 6**

**SCQF Credit value 6**

### Unit Summary

This unit is about the principles of shellfish, non-marine finfish and marine products. Good product knowledge is essential if you are to understand and effectively promote the range of shellfish, non-marine finfish and marine products available for retail sale.

This unit is about product knowledge for seafood retailers, specifically knowledge of shellfish, non-marine finfish and marine food products. It includes knowledge of the intrinsic and extrinsic factors that influence the buying decisions of consumers with relation to specific species. Knowledge of wider issues that are of interest to consumers is also within the scope of this standard. Whole and part processed products are within the scope of this standard.

Non-marine finfish include salmon, trout and freshwater species. Marine food products include 'sea vegetables' and other marine products commonly traded commercially in the UK as food for human consumption.

This unit is for you if you require product knowledge of shellfish, non-marine finfish and marine products to support your occupational role in a processing or retail environment.

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.

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.

You need to know and understand:

1. the methods commonly used to harvest these species and locations/regions /grounds from which they are harvested.
2. the different methods used to process and distribute live, chilled and frozen shellfish, non-marine finfish and marine food products
3. the range of commercial species that are commonly defined as shellfish, non- marine finfish and marine food products including alternative legally acceptable or approved commercial names
4. the role of aquaculture in supplying shellfish, non-marine finfish and marine food products for retail sale

5. the current general state of stocks and species-specific issues including quotas, sustainability and the environmental impact of harvesting/aquaculture methods
6. the impact of seasonal variations and adverse weather conditions on a specific product availability, condition, quality and typical price
7. the taste and texture attributes of chilled, frozen, defrosted and products and how these are perceived by customers
8. those species-specific attributes including flavour, texture, colour and oil content, packaging/presentation and other factors that may influence individual buying choices
9. what are the typical forms, presentation styles, portion sizes for adults and children and suggested cooking methods/recipes for a variety of commercial products
10. the range of shellfish, non-marine finfish and marine food products available including different packaging systems and processing methods such as MAP, Vac- pack, smoking, marinating, drying
11. what alternative or substitute products and species may be suitable for the consumer, and the dietary, cultural or religious factors that may mitigate your advice
12. the handling, display and storage requirements for individual species and products in a retail environment
13. appropriate recommendations to consumers for handling and storage prior to consumption
14. quality assessment and quality indicators that apply to these products, and the limitations of shelf-life and best before dates
15. where to find up to date information on shellfish, non-marine finfish and marine food products for use by seafood retailers and consumers
16. general nutrition and health issues, including any species specific recommended consumption targets/limits
17. specific food safety risks such as potential presence of allergens, contaminants, and other threats to human health and how these risks may be mitigated.
18. what legislation and best practice guidance applies to the sale of shellfish, non- marine finfish and marine food products
19. the specific requirements for the distribution, storage, handling and sale of live bivalve molluscs

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