

<b>3293 Principles of fish or shellfish quality assessment</b>		
<b>SQA Unit Code</b>		<b>H3K1 04</b>
<b>Level 3</b>	<b>SCQF Level 6</b>	<b>SCQF Credit value 3</b>

#### **Unit Summary**

This unit is about the principles fish or shellfish quality assessment.

It covers the assessment of fish and shellfish quality using organoleptic methods. It includes an appreciation of the science behind spoilage, the maintenance of quality, the factors that can impact on the quality of seafood and an understanding of the methods used to assess and score fish and shellfish quality

This unit is for you if you require product knowledge of fish or shellfish 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. fish/shellfish spoilage and its causes
2. the impact of handling and temperature control practices on fish/shellfish quality and spoilage rates
3. the various methods used to assess the quality of fish/shellfish including organoleptic testing, chemical and microbiological and their limitations
4. how to determine the appropriate organoleptic quality assessment method to use
5. how to use QIM quality assessment schemes
6. how to use RAW TORRY quality assessment schemes
7. how to use COOKED TORRY quality assessment schemes
8. quality assessment taste calibration
9. how to establish quality assessment teams or panels
10. the role of quality assessment in quality assurance
11. the management of quality assessment in the fish/shellfish industry
12. the legislation that controls fish/shellfish quality assessment

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