

<b>3295 Principles of a specialist seafood sales service</b>		
<b>SQA Unit Code</b>		<b>H3K2 04</b>
<b>Level 3</b>	<b>SCQF Level 6</b>	<b>SCQF Credit value 3</b>

#### **Unit Summary**

This standard is about the principles of providing a specialist seafood service in a retail shop. It covers the specialist knowledge required to maintain seafood products as well as what you need to know in order to advise customers on seafood purchases.

This standard is for you if you work on a specialist seafood counter or shop.

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 food safety issues surrounding seafood products and how they can be prevented
2. the main categories of seafood and which products fall under these categories
3. the anatomy of the seafood products you sell and which parts are edible
4. how to recommend appropriate substitutions to customers when the requested item or cut is out of stock
5. the origins of the seafood products you sell
6. how the seasons impact on the availability and quality of seafood products
7. the nutritional value of seafood products
8. how seafood is preserved and the methods used
9. the typical shelf life of seafood products and how to maximise it
10. the difference between sell by and use by dates and why they are important
11. how to avoid unnecessary food waste and price markdowns when products are approaching their sell by date
12. which seafood products may trigger certain food allergies or intolerances
13. the cooking requirements for any seafood products you sell as well as which products require no further preparation or cooking
14. which flavours and accompaniments complement different seafood products
15. the typical dishes associated with the different seafood products you sell

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