

2282 Grade fish/shellfish by hand		
SQA Unit Code		H447 04
Level 2	SCQF Level 5	Credit value 6

Unit Summary

This unit is about grading fish or shellfish by hand. It details the skills required to set-up and grade fish or shellfish. It is also about working to product specifications and production schedules.

You will need to be able to prepare to grade fish or shellfish by hand, including confirming the product specification. You must also be able to grade fish or shellfish by hand including achieving the required rate of grading. You must also be able to finish the grading process including the correct disposal of waste.

This unit is for you if you work in fish or shellfish processing and are involved in the grading of fish or shellfish 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 grade fish/shell fish by hand</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 grading specification</p> <p>Prepare the work area into a condition suitable for receiving fish or shellfish</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communications</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 grade fish/shell fish by hand as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>2. Grade fish/shellfish by hand</p>	<p>Evidence of grading fish/shell fish by</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>Grade fish or shellfish according to required size and quality requirements</p> <p>Achieve required rate of grading</p> <p>Handle and store fish or shellfish in a manner which maintains quality and condition</p> <p>Maintain condition of work area throughout grading process</p> <p>Label fish or shellfish accurately according to organisational requirements</p> <p>Transfer graded fish or shellfish to the next stage in the process</p> <p>Take effective action in response to operating problems</p> <p>Maintain effective communication</p>	<p>hand as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Finish Grading Process</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>Dispose of waste according to organisational procedures</p> <p>Make equipment and work station ready for future use after the completion of the process</p> <p>Maintain effective communication</p> <p>Accurately complete all records</p>	<p>Evidence of finishing the grading process as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

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 facilities required to grade fish or shellfish
3. How to obtain and interpret grading specifications
4. How to identify commonly processed fish or shellfish species
5. How to prepare and maintain work areas used for grading
6. How to grade by size
7. How to assess and grade by quality
8. Common quality problems and their likely causes
9. Handling methods that maintain the quality and condition
10. The importance of accuracy during grading
11. How to deal with fish or shellfish that is not fit for use
12. What action to take when the grading specification is not met
13. How to dispose of waste correctly and why it is important to do so
14. Product control and traceability during grading operations
15. The limits of your own authority and competence and why it is important to work within those limits
16. 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