

## Prepare shellfish for basic dishes

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### Overview

This standard is about preparing shellfish for basic dishes.

The standard covers a range of preparation methods and both crustacean and mollusc types of shellfish.

This standard focuses on the technical knowledge and skills required to prepare shellfish for basic dishes; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

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### Performance criteria

You must be able to:

1. Select the type and quantity of shellfish required for preparation
2. Check the shellfish meets quality and other requirements
3. Choose the correct tools, knives and equipment required to prepare the shellfish
4. Use the tools, knives and equipment correctly when preparing the shellfish
5. Prepare the shellfish to meet the requirements of the dish
6. Store any prepared shellfish not for immediate use in line with food safety regulations

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### Knowledge and understanding

You need to know and understand:

1. Different types of commonly used shellfish and how to identify them
2. How to check the shellfish meets requirements
3. What quality points to look for in fresh shellfish
4. Why and to whom should you report any problems with the fish or other ingredients
5. The correct tools, knives and equipment to carry out the preparation methods
6. How to carry out the preparation methods correctly
7. Why it is important to use the correct techniques, tools, knives and equipment when preparing the shellfish
8. What quality points to look for in prepared shellfish
9. How to store prepared shellfish correctly
10. Healthy eating options when preparing shellfish

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**Scope/range**

**1. Shellfish**

- 1.1 prawns
- 1.2 shrimp
- 1.3 mussels / clams

**2. Preparation methods**

- 2.1 cleaning
- 2.2 shelling
- 2.3 washing
- 2.4 coating
- 2.5 cutting

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