



Unit F7K3 04 (386)

Pack and Ice Fish

Unit Summary

This Unit is about the packing and icing of fish. It details the skills required to set-up packing areas and then pack and ice fish. It is also about working to organisational product specifications and production schedules.

This Unit is for you if you pack and ice fish.

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 assessors in your work place or work placement.

Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:

Communication Access 3

- ◆ Produce simple written communication

Problem Solving Intermediate 1

- ◆ Analyse a straightforward situation or issue
- ◆ Plan, organise and complete a straightforward task
- ◆ Review and evaluate a straightforward problem solving activity

I have completed the requirements of this Unit.

Candidate name: _____ **Date:** _____

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

IV signature: _____ **Date:** _____

Assessment centre: _____

<p>You must be able to:</p>		<p>Evidence Requirements</p> <p>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.</p> <p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p>	<p>Evidence/ Activity Ref No.</p>
<p>1</p>	<p>Prepare to ice fish</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Obtain packing specification. (c) Prepare work area into a condition suitable for packing and icing fish. (d) Set-up and check accuracy of weighing equipment. (e) Obtain ice and packaging materials to meet requirements of packing specification. (f) Obtain fish to meet requirements of packing specification. (g) Take effective action in response to operating problems. (h) Maintain effective communications. 	<p>Evidence of preparing to ice fish in accordance with workplace procedures.</p>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
2	Pack and ice fish This means you: (a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Pack and ice fish according to given packing specification. (c) Handle fish in a manner which maintains quality and condition. (d) Maintain condition of work area throughout packing process. (e) Close and seal packaging according to specification. (f) Locate and label packaged product ready for dispatch. (g) Take effective action in response to operating problems. (h) Maintain effective communication.	Evidence of carrying out the packing and ice in accordance with workplace procedures and taking effective action in response to two operating problems.	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
3	Finish icing process This means you: (a) Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Deal correctly with materials that can be re-cycled or re-worked. (c) Dispose of waste material according to organisational procedures. (d) Make equipment and work station ready for future use, after the completion of the process. (e) Maintain effective communication. (f) Accurately complete all records.	Evidence of finishing the pack and ice process in accordance with procedures.	

Evidence of Performance

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		

You need to know and understand		Evidence
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.		
K1	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.	
K2	The facilities required to pack and ice fish.	
K3	How to obtain and interpret packing specifications.	
K4	How to identify fish species and fish products.	
K5	How to recognise the quality of fresh fish and fish products.	
K6	Icing as a chilling process and how it is used to maintain the quality of chilled fish.	
K7	The different types of ice that can be used to pack fish.	
K8	How to monitor and assess the quality of ice.	
K9	The quantity of ice which is required to maintain the quality of fish during distribution.	
K10	How to set-up weighing equipment ready for use including why it is important to be accurate.	
K11	How fish must be handled to maintain condition and quality.	
K12	How to assess the condition of packaging materials.	
K13	How and why it is important to seal packaging.	
K14	Labelling and traceability relevant to dispatch.	
K15	What action to take when the process specification is not met.	
K16	How to dispose of waste correctly and why it is important to do so.	
K17	The limits of your own authority and competence and why it is important to work within those limits.	
K18	What recording, reporting and communication is needed, how to carry this out correctly and the reasons why it is important to do so.	

Notes/comments

Assessor signature: _____

Date: _____