



Unit F7K6 04 (389)

Control the Dry Curing of Fish

Unit Summary

This Unit is about the dry curing of fish as part of a fish processing operation. It details the skills required to set-up and maintain the curing process. It is also about working to organisational product specifications and production schedules.

This Unit is for you if you control the dry curing of 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: _____

	You must be able to:	Evidence Requirements	Evidence/ Activity Ref No.
1	<p>Prepare to dry cure 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 and interpret curing specifications. (c) Prepare the curing facilities and associated work areas into a condition suitable for receiving fish. (d) Obtain and prepare cure of required quality according to specification. (e) Obtain fish of specified quality. (f) Take effective action in response to operating problems. (g) Maintain effective communication. 	<p>Evidence of preparing to grade fish in accordance with workplace procedures.</p>	

	You must be able to:	Evidence Requirements (cont) 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 must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
2	Dry cure fish This means you: (a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Lay out and apply cure to fish according to specification. (c) Maintain fish in cure for given time period according to specification. (d) Remove fish from cure according to specification. (e) Handle fish in a manner which maintains quality and condition. (f) Make sure cured fish are transferred to the next production stage. (g) Maintain condition of work area throughout process. (h) Take effective action in response to operating problems. (i) Maintain effective communication.	Evidence of carrying out the control of dry curing of fish 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 the curing This means you: (a) Finish according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Dispose of waste material according to organisational procedures. (c) Make curing facilities and work areas ready for future use, after the completion of the process. (d) Maintain effective communication. (e) Accurately complete all records.	Evidence of finishing the control of dry curing 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 dry curing process including different methods that are used to process fish.	
K3	The facilities required to dry cure fish.	
K4	How to prepare curing facilities for operation.	
K5	Curing materials including their preparation and correct application.	
K6	How fish quality and temperature can impact on the curing process.	
K7	How to assess the quality of cures.	
K8	The effects of the cure on fish flesh during the curing process.	
K9	How cure quality can impact on the quality of the product.	
K10	How flesh oil content and fillet size impacts on curing times.	
K11	How and why it is important to monitor the curing process.	
K12	How to assess the quality of cured fish.	
K13	How dry curing can impact on product yields.	
K14	How and why excess cure should be removed before fish is forwarded to the next stage in production.	
K15	The uses of cured fish in further process operations.	
K16	How cured fish should be handled to maintain condition and quality.	
K17	Labelling and traceability relevant to the curing of fish.	
K18	What action to take when the process specification is not met.	
K19	How to dispose of waste correctly and why it is important to do so.	
K20	The limits of your own authority and competence and why it is important to work within those limits.	
K21	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: _____