



Unit F7K7 04 (390)

Control the Fish Smoking Process

Unit Summary

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

This Unit is for you if you control the fish smoking process.

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 smoke 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 smoking specification. (c) Prepare the smoking kiln and associated work area into a condition suitable for receiving fish. (d) Obtain sawdust and wood chippings and prepare method of smoke generation. (e) Obtain brined/salted fish of specified quality. (f) Take effective action in response to operating problems. (g) Maintain effective communication. 	<p>Evidence of preparing to control the smoking of fish in accordance with workplace procedures.</p>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
2	<p>Smoke fish</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions when smoking fish. (b) Load kiln according to operating instructions. (c) Establish smoke generation according to kiln operating instructions. (d) Establish required smoke and temperature conditions within the kiln to achieve required smoking specification. (e) Monitor and maintain smoking process for smoking period, according to operating instructions. (f) Remove fish from kiln following conclusion of smoking process and transfer to the next production stage. (g) Handle fish in a manner which maintains quality and condition. (h) Maintain condition of work area throughout process. (i) Take effective action in response to operating problems. (j) Maintain effective communication. 	<p>Evidence of carrying out the control of the smoking of fish in accordance with workplace procedures and taking effective action in response to two operating problems.</p>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
3	Finish the smoking 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) Dispose of waste material according to organisational procedures. (c) Make smoking equipment, smoking kiln and work area 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 the smoking 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 and equipment required to smoke fish.	
K3	How to obtain and interpret the smoking specifications.	
K4	Why fish must be brined/salted in preparation for smoking.	
K5	The different types of wood used in smoke generation (hard wood, soft wood).	
K6	The fire risks associated with smoke generation.	
K7	Wood quality and how it can impact on the smoking process.	
K8	How the smoking kiln operates including how it is prepared and controlled.	
K9	The methods used to hold fish in a smoking kiln.	
K10	How fish flesh oil content, temperature, air flow, humidity and smoking times impact the characteristics of smoked products.	
K11	The process requirements of hot and cold smoking.	
K12	How and why it is important to monitor the smoking process.	
K13	How the smoked product appearance and flavour will vary depending on smoking times and fuel types.	
K14	How smoked fish should be handled to maintain condition and quality.	
K15	The impact of the smoking process on yield.	
K16	What action to take when the process specification is not met.	
K17	Common quality problems and their likely causes.	
K18	Labelling and traceability relevant to the smoking of fish.	
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 and how to carry this out correctly and the reasons why it is important to do so.	

Notes/comments

Assessor signature: _____

Date: _____