



## Unit F7K8 04 (391)

## Control the Fish Marinating Process

### Unit Summary

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

This Unit is for you if you control the fish marinating 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 marinate fish</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions.</li> <li>(b) Obtain and interpret marinating specification.</li> <li>(c) Prepare the marinating facilities and associated work areas into a condition suitable for receiving fish.</li> <li>(d) Obtain raw materials of required quality, according to specification.</li> <li>(e) Mix raw materials to form marinade according to specification.</li> <li>(f) Obtain fish of specified quality.</li> <li>(g) Take effective action in response to operating problems.</li> <li>(h) Maintain effective communications.</li> </ul>	<p>Evidence of preparing to control the marinating of fish in accordance with workplace procedures.</p>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
2	<p>Marinate fish</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions.</li> <li>(b) Establish fish in marinade according to operating instructions.</li> <li>(c) Maintain fish in marinade for given period according to specification.</li> <li>(d) Handle fish in a manner which maintains quality and condition.</li> <li>(e) Make sure marinated fish are transferred to the next production stage.</li> <li>(f) Take effective action in response to operating problems.</li> <li>(g) Maintain condition of work area throughout process.</li> <li>(h) Maintain effective communication.</li> </ul>	<p>Evidence of carrying out the control of marinating 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 marinating 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 marinating facilities 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 marinating 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

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

<b>You need to know and understand</b>		<b>Evidence</b>
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 marinate fish.	
K3	How to prepare marinades.	
K4	How to assess the quality of materials used in marinade production.	
K5	How to check the quality of marinades.	
K6	How fish quality can impact on the marinating process.	
K7	How to prepare the facilities used for marinating.	
K8	The methods used to hold fish in the marinade.	
K9	The effects that marinades have on fish flesh.	
K10	The impact of flesh oil content and fillet size on the marinating process.	
K11	How to assess the quality of marinated fish.	
K12	How marinated fish should be handled to maintain condition and quality.	
K13	Common quality problems and their likely causes.	
K14	Labelling and traceability relevant to the marinating of fish.	
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 responsibility 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:** \_\_\_\_\_