



Unit F7KB 04 (394)

Extract Crab Meat by Hand

Unit Summary

This Unit is about extracting crab meat by hand. It details the skills required to set-up and extract cooked crab meat using hand tools and equipment. It is also about working to organisational product specifications and production schedules.

This Unit is for you if you extract crab meat by hand.

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	Prepare to extract crab meat by hand This means you: (a) Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Confirm meat extraction specification. (c) Obtain tools and equipment required to support extraction operations. (d) Prepare work station to ensure conditions are suitable for extraction. (e) Confirm condition of tools and equipment is suitable for achieving required production specification. (f) Obtain crab to meet required specification. (g) Take effective action in response to operating problems. (h) Maintain effective communication.	Evidence of preparing to extract crab meat in accordance with workplace procedures. Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	

	You must be able to:	Evidence Requirements (cont)	Evidence/ Activity Ref No.
2	<p>Extract crab meat by hand</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. (b) Extract meat from shell. (c) Remove and discard inedible crab organs. (d) Check yields and quality requirements against specification. (e) Check extracted meat for unwanted shell content. (f) Maintain specified rate of production. (g) Handle and store crab meat in a manner which maintains quality and condition. (h) Maintain condition of work area throughout process. (i) Maintain hygienic condition of tools and equipment. (j) Make sure the product is correctly transferred to the next stage in the manufacturing operation Take effective action in response to operating problems. (k) Maintain effective communication. 	<p>Evidence of carrying out the extraction of crab meat in accordance with workplace procedures.</p>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
3	Finish crab meat extraction 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 extraction of crab meat 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

Unit F7KB 04 (394)**Extract Crab Meat by Hand**

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	How to obtain and interpret the relevant process and quality specifications.	
K3	The tools and equipment required to support hand extraction of crab meat.	
K4	How to prepare and maintain work stations in a condition suitable for crab meat extraction.	
K5	How to maintain tools and equipment in a condition suitable extracting crab meat.	
K6	How to identify commonly used crab species.	
K7	The anatomy of crab species including those parts of the crab that must be discarded.	
K8	How to extract crab meat efficiently to maximise yield.	
K9	Batch control and traceability procedures.	
K10	How to and why it is important to remove all shell parts from meat.	
K11	How to check for pieces of shell in extracted crab meat.	
K12	How to assess the quality of cooked crab meat.	
K13	How to deal with crab which is not fit for use.	
K14	Common quality problems associated with cooked crab meat extraction and their causes.	
K15	What action to take when the process specification is not met.	
K16	The parts of the crab that can be re-worked and re-cycled.	
K17	How to dispose of waste correctly and why it is important to do so.	
K18	The limits of your own authority and competence and why it is important to work within those limits.	
K19	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: _____