



## Unit F7KC 04 (395)

## Control Prawn Meat Extraction Operations

### Unit Summary

This Unit is about using machines to extract meat from prawn tails. It includes the skills required to start up, run and shut down the equipment used to extract meat, as well as being able to take appropriate actions should operating problems occur. It is also about working to organisational product specifications and production schedules.

This Unit is for you if you control prawn meat extraction operations.

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 for prawn meat extraction This means you: (a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Check process specifications. (c) Set-up equipment according to specification. (d) Make sure that tails of required specification are available and fit for use. (e) Make sure that services meet requirements. (f) Start-up plant correctly and check that it is running to specification. (g) Take effective action in response to operating problems. (h) Maintain effective communication.	Evidence of preparing to extract prawn meat in accordance with workplace procedures.  <i>Evidence must be work-based, simulation alone is only allowed where shown in bold italics</i>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
2	<p>Carry out prawn meat extraction</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions.</li> <li>(b) Supply machine with prawn tails at specified rate and rotation.</li> <li>(c) Achieve the required output to the correct specification.</li> <li>(d) Effectively remove any unwanted shell and debris.</li> <li>(e) Grade extracted meat according to specification.</li> <li>(f) Handle prawn meats in a manner which maintains quality and condition.</li> <li>(g) Make sure the product is correctly transferred to the next stage in the manufacturing operation.</li> <li>(i) Take effective action in response to operating problems within the limits of your responsibility.</li> <li>(j) Maintain effective communication.</li> </ul>	<p>Evidence of carrying out the extraction of prawn meat in accordance with workplace procedures.</p>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
3	Finish extraction operations  This means you:  (a) Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Check the specifications to time shut down accurately. (c) Follow procedures to shut down equipment correctly. (d) Deal correctly with items that can be re-cycled or re-worked. (e) Dispose of waste material according to organisational procedures. (f) Make equipment ready for future use after completion of the process. (g) Maintain effective communication. (h) Accurately complete all records.	Evidence of finishing the extraction of prawn 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

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Candidate name:		Assessor initials/date
No	Activity	
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 equipment required to extract prawn meat.	
K3	The principles of extraction process.	
K4	How to prepare extraction equipment for operation.	
K5	How prawn tails are prepared for meat extraction and how failures in preparation can impact on the process of extraction.	
K6	How to assess the quality of prawn tails.	
K7	How to present prawn tails and how the quality of the meat will vary depending on presentation.	
K8	How shell can contaminate prawn meat and methods of control.	
K9	How and why it is important to monitor the quality of extracted meat.	
K10	How to identify extracted product which is appropriate for whole tail products.	
K11	How to assess the quality of prawn meat.	
K12	How prawn meat should be handled to maintain condition and quality.	
K13	Common quality problems and their likely causes.	
K14	Labelling and traceability relevant to the prawn meat extraction.	
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:** \_\_\_\_\_