

Unit DT8N 04 (3FP2)

Prepare shellfish for complex dishes

This Unit has the following element:

Element 1 (3FP2.1)

Prepare shellfish for complex dishes

Candidate Name:

Assessment Centre:

I have completed the requirements of this Unit.

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

Assessor counter signature:
(where applicable) _____ **Date:** _____

IV signature: _____ **Date:** _____

IV counter signature:
(where applicable) _____ **Date:** _____

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Unit Summary

This Unit is about preparing shellfish for complex dishes.

The preparation methods are:

- ◆ trimming
- ◆ shelling
- ◆ washing
- ◆ marinading
- ◆ coating
- ◆ blending
- ◆ cutting

The shellfish covered by the Unit are:

- ◆ oysters
- ◆ crabs
- ◆ prawns
- ◆ shrimps
- ◆ langoustines
- ◆ lobster/crawfish
- ◆ crayfish
- ◆ scampi/Dublin Bay prawn
- ◆ mussels
- ◆ cockles/clams
- ◆ scallops

The typical day-to-day activities you might carry out for this Unit include:

- ◆ selecting and checking the shellfish
- ◆ selecting and using tools and equipment
- ◆ preparing the shellfish in a way that maintains its quality
- ◆ varying recipes to maximise the quality and cost effectiveness of the dish
- ◆ storing prepared shellfish not for immediate use

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Element 1 (3FP2.1)

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What you must do (circled numbers must be observed)		Assessor initials/date
①	Select the type and quantity of shellfish needed for the dish	
②	Check the shellfish to make sure it meets quality standards	
③	Select and use the tools and equipment correctly	
④	Prepare the shellfish to maintain its quality and meet the requirements of the dish	
⑤	Safely store any prepared shellfish not for immediate use	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Shellfish, at least five required from the following:</i>						
oysters						
crabs						
prawns/shrimps						
langoustines						
lobsters/crawfish						
crayfish						
scampi/Dublin Bay prawn						
mussels						
scallops						
cockles/clams						
<i>Prepare by, at least four required from the following:</i>						
trimming						
shelling						
washing						
marinading						
coating						
blending						
cutting						

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Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

What you must know for the Unit	
For the whole Unit	
K1	How to select the correct type, quality and quantity of shellfish to meet dish requirements
K2	What quality points to look for in fresh shellfish: <ul style="list-style-type: none"> ◆ oysters ◆ crabs ◆ prawns/shrimps ◆ langoustines ◆ lobster/crawfish ◆ crayfish ◆ scampi/Dublin Bay prawns ◆ mussels ◆ scallops ◆ cockles/clams
K3	How to detect live shellfish
K4	What you should do if there are problems with the shellfish
K5	What the correct tools and equipment are and the reasons for using them when carrying out the following preparation methods: <ul style="list-style-type: none"> ◆ trimming ◆ shelling ◆ washing ◆ marinading ◆ coating ◆ blending ◆ cutting ◆ storage
K6	How to carry out the following preparation methods correctly: <ul style="list-style-type: none"> ◆ trimming ◆ shelling ◆ washing ◆ coating ◆ blending ◆ cutting ◆ storage
K7	How to control portions and minimise waste
K8	The approximate yields of prepared shellfish
K9	The most suitable preparation methods for each type of shellfish
K10	How to store prepared shellfish
K11	Healthy eating options when preparing shellfish for complex dishes

Knowledge evidence retained

Assessor signature: _____

Date: _____

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Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback