



Unit F7KH 04 (400)

Conduct Shellfish Depuration Operations

Unit Summary

This Unit is about shellfish depuration in the shellfish processing sector. It details the skills required to prepare for and complete shellfish depuration as well as being able to take appropriate action should operating problems occur. It is also about working to organisational product specifications and production schedules.

This Unit is for you if you conduct shellfish depuration 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	<p>Establish and maintain shellfish in depuration</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) Prepare depuration system ensuring a hygienic working condition suitable for receiving shellfish is maintained. (c) Prepare shellfish by washing and removing dead and damaged animals. (d) Load shellfish into depuration systems at specified density. (e) Establish water flow and sterilisation to optimise the purification process and minimise stress to shellfish. (f) Observe shellfish for signs of purging and report incidences where shellfish are not seen to be functioning. (g) Maintain environmental conditions within the depuration system to achieve required purification. (i) Maintain accurate records of the depuration process. 	<p>Evidence of preparing to establish and maintain shellfish in depuration in accordance with workplace procedures.</p>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
2	<p>Unload shellfish from depuration</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Meet the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Establish access to shellfish within the depuration unit causing minimum disturbance. (c) Wash shellfish following depuration to minimise risk of re-contamination following depuration. (d) Unload shellfish from depuration in a manner which minimises the stress caused to shellfish. (e) Remove dead and damaged shellfish, minimising disturbance to the remaining shellfish. (f) Establish shellfish in clean storage, in preparation for dispatch. (g) Clean depuration facility into a hygienic condition in preparation for the next shellfish batch. (h) Maintain accurate records of shellfish depuration and dispatch, to meet legal requirements. 	<p>Evidence of carrying out the unloading of shellfish from depuration in accordance with workplace procedures.</p>	

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		

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 hygiene requirements associated with the depuration process.	
K3	Your responsibilities under food safety legislation.	
K4	The principles of shellfish depuration.	
K5	Why shellfish need to be washed both before and after depuration.	
K6	Why it is important to remove dead or damaged shellfish before depuration begins.	
K7	The environmental conditions required for effective depuration.	
K8	The classifications given to shellfish growing areas and how these impact on the depuration process.	
K9	The legal requirements controlling the depuration and dispatch of shellfish.	
K10	The signs which indicate that shellfish are purging.	
K11	HACCP and the critical control points controlling the depuration, storage and dispatch of live shellfish.	
K12	The hygiene/food safety requirements associated with depuration.	
K13	How shellfish become stressed and why it is important to minimise the stress caused to shellfish.	
K14	The storage conditions required to maintain quality of live shellfish.	
K15	The significance of re-contamination to public health.	
K16	The legal time requirements for depuration.	
K17	The legal requirements controlling the dispatch of shellfish.	

Notes/comments



Assessor signature: _____

Date: _____