



Unit F7K2 04 (385)

Shuck Scallops by Hand

Unit Summary

This Unit is about shucking scallops by hand. It details the skills required to set-up and shuck scallops using a knife. It is also about working to organisational product specifications and production schedules.

This Unit is for you if you shuck scallops 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	<p>Prepare to shuck</p> <p>This means you:</p> <ul style="list-style-type: none"> (a) Prepare according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Confirm process specification. (c) Prepare work station to ensure conditions are suitable for shucking. (d) Obtain tools and equipment required to support shucking process. (e) Sharpen knife (knives) into a condition suitable for achieving required production specification. (f) Obtain scallops to meet required process specification. (g) Take effective action in response to operating problems. (h) Maintain effective communication. 	<p>Evidence of preparing to shuck scallops in accordance with workplace procedures.</p>	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
2	<p>Shuck scallops</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) Shuck scallops to achieve required yield and quality requirements. (c) Accurately remove all unwanted body parts and clean scallop meats. (d) Achieve required rate of production. (e) Handle and store scallop meats in a manner which maintains quality and condition. (f) Maintain condition of work station throughout the process. (g) Dispose of waste material according to organisational procedures. (h) Sharpen knives as required to maintain their effectiveness as a cutting tool. (i) Make sure the product is correctly transferred to the next stage in the process. (j) Take effective action in response to operating problems. (k) Maintain effective communication. 	<p>Evidence of carrying out scallop shucking in accordance with workplace procedures and taking effective action in response to two operating problems.</p>	

	<p>You must be able to:</p>	<p>Evidence Requirements (cont)</p> <p>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 assessor.</p> <p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p>	<p>Evidence/Activity Ref No.</p>
3	<p>Finish shucking operations</p> <p>This means you:</p> <ul style="list-style-type: none"> (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. 	<p>Evidence of finishing to shuck scallops in accordance with 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

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	The personal protective clothing that is required to support shucking.	
K3	The tools and equipment required to support scallop shucking.	
K4	How to sharpen, maintain and store knives.	
K5	How to obtain and interpret the relevant process and quality specifications.	
K6	How to identify different scallop species.	
K7	How to prepare and maintain work stations in a condition suitable for shucking.	
K8	How to shuck efficiently to achieve the required product specification.	
K9	How to assess the quality of scallops and scallop meats.	
K10	Common quality problems associated with scallop shucking and their likely causes.	
K11	The importance of removing all unwanted body parts from scallops.	
K12	How to deal with scallops and scallop meats that are not fit for use.	
K13	What action to take when the process specification is not met.	
K14	Product control and traceability during processing operations.	
K15	How to dispose of waste according to organisational procedures.	
K16	The limits of your own authority and competence and why it is important to work within those limits.	
K17	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: _____