



Unit F7K9 04 (392)

Gut and Clean Fish by Hand

Unit Summary

This Unit is about gutting fish by hand. It details the skills required to set-up, gut and wash fish by hand. It is also about working to organisational product specifications and production schedules.

This Unit is for you if you gut and clean fish 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 gut and wash fish 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 process specification. (c) Prepare work station to ensure conditions are suitable for gutting. (d) Obtain tools and equipment required to support the gutting operation. (e) Sharpen knife(s) into a condition suitable for achieving the required production specification. (f) Obtain fish to meet required process specification. (g) Confirm availability of clean potable water. (h) Take effective action in response to operating problems. (i) Maintain effective communication.	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. Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i> Evidence of preparing for gutting and washing in accordance with workplace procedures.	

	You must be able to:	Evidence Requirements (cont) 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. Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	Evidence/ Activity Ref No.
2	Gut and wash fish by hand This means you: (a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions. (b) Split fish and effectively remove contents of gut cavity. (c) Wash and effectively clean gut cavity. (d) Achieve required rate of production. (e) Handle and store fish in a manner which maintains quality and condition. (f) Dispose of waste material to maintain condition of work station. (g) Sharpen knives as required to maintain their effectiveness as a cutting tool. (h) Make sure the product is correctly transferred to the next stage in the manufacturing operation. (i) Take effective action in response to operating problems. (j) Maintain effective communication.	Evidence of carrying out gutting and washing processes in accordance with workplace procedures.	

You must be able to:		Evidence Requirements (cont)	Evidence/ Activity Ref No.
3	Finish hand gutting and washing	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. Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>	
	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 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 hand processing.	
K3	The tools and equipment required to support gutting and cleaning.	
K4	Why it is important to use potable water to clean fish.	
K5	How to sharpen, maintain and store knives.	
K6	How to obtain and interpret the relevant process specification.	
K7	How to prepare and maintain work stations in a condition suitable for hand processing.	
K8	How to gut and wash fish to effectively remove all internal organs.	
K9	How to assess the quality of whole and gutted clean fish.	
K10	Expected yields from gutting process.	
K11	Product control and traceability during gutting operations.	
K12	How to deal with fish that are not fit for use.	
K13	Common quality problems associated with gutting and cleaning and their likely causes.	
K14	What action to take when the process specification is not met.	
K15	What parts of the processed fish can be re-worked and re-cycled.	
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:** _____