



## Unit F7KJ 04 (401)

## Conduct Shellfish Depuration Production

### Unit Summary

This Unit is about controlling shellfish depuration. It details the skills required to set-up, operate and control a shellfish depuration process. It is also about working to product specifications and production schedules.

This Unit is for you if you conduct shellfish depuration production.

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>Control shellfish depuration operations</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Operate to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions.</li> <li>(b) Organise the resources required to complete planned depuration.</li> <li>(c) Monitor and maintain depuration activities to achieve the required environmental conditions and legal food safety requirements.</li> <li>(d) Collect management information to demonstrate performance of depuration facilities, and to effectively manage all critical control points.</li> <li>(e) Ensure the health status of purified shellfish is maintained during storage.</li> <li>(f) Potential or actual variations from planned purification are investigated, and action is taken to minimise disruption of the depuration process.</li> <li>(g) Organise the despatch of shellfish in accordance with legal requirements.</li> <li>(h) Maintain accurate records of the depuration process.</li> </ul>	<p>Evidence of preparing to Control shellfish depuration operations 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

**Unit F7KJ 04 (401)****Conduct Shellfish Depuration Production**

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		

<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 environmental conditions required to support purification.	
K3	Legal food safety requirements including personal hygiene, HACCP and the controls associated with dispatch centres for shellfish.	
K4	The principles of depuration as a process of purifying shellfish.	
K5	The production capabilities and characteristics of the depuration system in operation.	
K6	HACCP and its application as a system for managing food safety.	
K7	Shellfish welfare requirements and how these are maintained during depuration.	
K8	The storage and handling requirements of purified shellfish.	
K9	The reasons for keeping records and the importance of their accuracy.	
K10	Shellfish and seawater classifications and their associated purification requirements.	
K11	The resources required to support the depuration process including people, equipment, power and storage.	
K12	How to monitor and maintain shellfish in depuration.	
K13	Labelling requirements associated with shellfish dispatch.	

Notes/comments
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**Assessor signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_