

Title	Principles of brining and salting fish/shellfish				
Ofqual unit ref	D/602/0625				
Level	3	Credit value	2	GLH	13
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Understand the impact of raw material on the brining and salting process			1.1 Explain how variations in process specifications can impact on brining operations		
			1.2 Describe how to assess that raw material is suitable for brining and salting		
			1.3 Summarise how raw material quality and temperature can impact on the process		
			1.4 Clarify how the impact of raw material quality and temperature can be monitored		
2 Understand brines and how they are controlled			2.1 Describe how to assess the suitability of salt, water and other ingredients		
			2.2 Explain how to prepare brines of different strengths and make adjustments to achieve required concentrations		
			2.3 Describe how to measure brine strength and temperature using different methods		
			2.4 Explain how to establish what the most appropriate brining and curing times are		
			2.5 Summarise how the characteristics of brine changes during brining and how this impacts on product including;• Concentration• Temperature• Purity		
3 Understand brining and curing quality			3.1 Explain why fish/shellfish is allowed to rest after brining or salting		
			3.2 Summarise how to assess the quality of brined or cured fish/shellfish		
			3.3 Describe the impact of handling and storage on the condition and quality of brined or cured product		
			3.4 Describe how to change brining conditions to solve quality problems		

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<p>3 Understand brining and curing quality</p> <p>4 Understand brining and curing methods and osmotic impacts</p>	<p>3.5 Clarify the impact which brining and curing has on product yield.</p> <p>4.1 Describe the methods used to hold material in brine</p> <p>4.2 Describe the methods used to apply and hold dry cures</p> <p>4.3 Explain how flesh oil content and thickness/size of material impacts on brining or curing times</p> <p>4.4 Summarise the process of osmosis and its impact in flesh during processing</p> <p>4.5 Explain how to assess salt levels in processed fish/shellfish and the role this plays in ensuring food safety.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, in the principles of brining and salting fish/shellfish. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy sets out the overarching assessment requirements.</p>	