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| **Title** | **Demonstrate skills in filleting fish by hand** |
| **Level** | **2** |
| **Credit value** | **3** |
| **Learning Outcomes** | **Assessment Criteria** |
| **The learner will:** | **The learner can:** |
| 1. Prepare to fillet fish by hand  | 1. Obtain the fish filleting specification
2. Prepare the work area, tools and equipment for hand filleting
3. Take action to deal with any problems that may affect filleting.
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| 2. Fillet fish by hand | 1. Obtain the fish and assess their suitability for hand filleting
2. Fillet fish to achieve required yield and quality standards
3. Trim fillets to achieve specified appearance
4. Handle and store fish and fish products to maintain their condition and quality
5. Take action to deal with problems when filleting.
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| 3. Maintain tools and the workstation when filleting fish by hand  | 1. Maintain the condition and cleanliness of the workstation throughout the filleting process
2. Keep knives sharp to maintain their effectiveness
3. Store knives safely during use and after use.
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| 4. Finish hand filleting | 1. Follow procedures to deal with materials that can be recycled or reworked and dispose of waste material
2. Make the workstation and equipment ready for future use after filleting is completed
3. Contribute to maintaining records of filleting activity.
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| 5. Understand how to fillet fish by hand | 1. Outline the importance if working accurately, hygienically and safely
2. Explain how to interpret a fish filleting specification
3. List the good working practices that apply to the hand filleting of fish
4. Describe the criteria used to assess the suitability of fish for hand filleting
5. List the quality, yield and throughput criteria used in filleting
6. Describe typical problems that could occur during hand filleting and how to deal with them.
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| Additional information about the unit |
| Unit purpose and aim(s) | This unit supports vocational development for those who need to demonstrate skills and knowledge in filleting fish by hand in a learning environment.The unit is designed for use primarily by those who plan to enter the food and drink industry, in a fish and shellfish processing role. It is designed to assess skills and knowledge demonstrated in a learning environment and it does not confirm competence in the workplace.  |
| Unit expiry date |  |
| Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate) | This unit of assessment relates directly to Improve Sector Performance Standards (approved as National Occupational Standard) units FP.101S Fillet fish by hand and FP.102k Understand how to fillet fish by hand. |
| Assessment requirements or guidance specified by a sector or regulatory body (if appropriate) | This unit is designed to assess the skills and understanding of learners when demonstrating skills in filleting fish by hand. It can be assessed off the job in the learning environment.The learner must demonstrate their skills, 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. |
| Support for the unit from a SSC or appropriate other body (if required) | The National Skills Academy for Food and Drink |
| Location of the unit within the subject/sector classification system | 04 Engineering and Manufacturing Technologies |
| Name of the organisation submitting the unit | Improve |
| Availability for use | Shared |
| Unit available from |  |
| Unit guided learning hours | 16 |
| Unit Category | Vocational Skill (VS) |
| SPS Reference | FP.101S |
| WBA Reference | M/503/2929 |

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