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| **Title** | **Demonstrate skills in brining and salting fish / shellfish** |
| **Level** | **2** |
| **Credit value** | **3** |
| **Learning Outcomes** | **Assessment Criteria** |
| **The learner will:** | **The learner can:** |
| 1. Prepare to brine or salt fish / shellfish | 1. Obtain the brining / salting specification
2. Prepare the facilities and associated work areas for brining / salting
3. Select and check weighing, measuring and mixing equipment
4. Weigh, measure and mix ingredients.
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| 2. Brine fish / shellfish | 1. Obtain the required fish / shellfish and assess their suitability for brining
2. Handle the fish or shellfish in a way that promotes quality
3. Brine fish / shellfish, monitoring process and conditions as appropriate
4. Remove fish / shellfish from brine and allow to rest according to process requirements
5. Prepare the fish / shellfish for the next stage in processing
6. Maintain the work area throughout the brining process.
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| 3. Salt fish / shellfish | 1. Obtain the required fish / shellfish and assess their suitability for slating
2. Handle the fish or shellfish in a way that promotes quality
3. Salt the fish / shellfish, monitoring process and conditions as appropriate
4. Remove cure from fish / shellfish as required
5. Prepare the fish / shellfish for the next stage in processing
6. Maintain the work area throughout the salting process.
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| 4. Finish the brining / salting process | 1. Assess the quality of the brined and salted fish or shellfish
2. Dispose of waste correctly
3. Clean down facilities ready for future use
4. Complete records, including species, brining strength, duration, temperature and other essential process data as appropriate.
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| 5. Understand how to brine and salt fish or shellfish | 1. Outline the importance of working accurately, hygienically and safely
2. Outline how to salt and brine fish / shellfish
3. Describe typical quality and safety issues related to brining and salting and their probable causes and solutions
4. Describe how to assess the quality of brined and salted fish / shellfish
5. Explain how to manage the brining and salting process to ensure quality and safety
6. Outline the key HACPP issues during brining and salting.
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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 brining and salting fish or shellfish 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 or 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.117S Control the fish or shellfish brining process and FP.118K Understand how to control the fish of shellfish brining process. |
| 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 brining or salting fish or shellfish. 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 | 27 |
| Unit Category | Vocational Skill (VS) |
| SPS Reference | FP.117S |
| WBA Reference | K/503/2914 |