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| **Title** | **Demonstrate skills in smoking fish/shellfish** |
| **Level** | **2** |
| **Credit value** | **2** |
| **Learning Outcomes** | **Assessment Criteria** |
| **The learner will:** | **The learner can:** |
| 1. Prepare to smoke fish / shellfish | 1. Obtain the smoking specification
2. Prepare the kiln, facilities and work areas for smoking
3. Obtain sawdust / wood chippings and prepare materials and equipment for smoke generation
4. Assess environmental conditions for potential impact of smoking operation
5. Obtain brined / salted fish / shellfish according to specification.
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| 2. Smoke fish / shellfish | 1. Handle fish / shellfish in a manner which maintains their quality and condition
2. Load kiln with fish / shellfish and with a wood mixture according to kiln operating instructions
3. Establish required smoke and temperature conditions within the kiln to achieve required smoking specification
4. Monitor and maintain smoking conditions, and make any adjustments required
5. Maintain the condition of work area and equipment throughout the smoking process
6. Remove fish / shellfish from the kiln after the smoking to store
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| 3. Complete the smoking process | 1. Dispose of waste correctly
2. Clean down facilities ready for future use
3. Complete documentation.
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| 4. Assess the effectiveness of the smoking process  | 1. Evaluate the organoleptic qualities of the smoked product
2. Assess the effectiveness of the smoking process and make recommendations for changes / improvements to the smoking process.
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| 5. Understand how to smoke fish / shellfish | 1. State the importance of working accurately, hygienically and safely
2. Outline how to smoke fish / shellfish
3. Describe actions to take to deal with problems during smoking
4. Describe how to assess the quality of smoked fish/shellfish
5. Explain how to manage the smoking process to ensure quality and safety is maintained
6. Outline the key HACCP issues during smoking.
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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 smoking fish/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 smoking 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.121S Control the fish or shellfish smoking process and FP.122K Understand how to control the fish or shellfish smoking 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 smoking fish/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 | 20 |
| Unit Category | Vocational Skill (VS) |
| SPS Reference | FP.121S |
| WBA Reference | A/503/2917 |

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