|  |  |
| --- | --- |
| **Title** | **Demonstrate skills in processing shellfish by hand** |
| **Level** | **2** |
| **Credit value** | **2** |
| **Learning Outcomes** | **Assessment Criteria** |
| **The learner will:** | **The learner can:** |
| 1. Prepare to hand process shellfish  | 1. Obtain the processing specification
2. Prepare the work station, tools and equipment for hand processing
3. Obtain the required shellfish and assess their suitability for hand processing
4. Take action to deal with any problems that may affect processing.
 |
| 2. Hand process shellfish | 1. Shuck whole scallops to produce a roe-on and roe-off finished product suitable for display or sale
2. Dress a cooked crustacean to produce a finished product suitable for display or sale
3. Hand process shellfish to achieve the required throughput, yield and quality standard
4. Handle and store shellfish products to maintain condition and quality
5. Take action to deal with any problems when hand processing.
 |
| 3. Maintain tools and the workstation  | 1. Maintain the condition of the workstation during processing
2. Keep knives sharp to maintain their effectiveness
3. Store knives safely when not in use and after use
4. Maintain other tools as required.
 |
| 4. Complete hand processing | 1. Follow procedures to deal with materials that can be recycled or reworked
2. Follow procedures to dispose of waste material
3. Make the workstation and equipment ready for use after processing
4. Contribute to maintaining records of hand processing activity.
 |
| 5. Understand how to process shellfish by hand | 1. Describe how to interpret a typical processing specification
2. Describe the criteria used to assess the suitability of shellfish for hand processing
3. Outline the quality, yield and throughput criteria used for processing
4. Describe typical problems that may be encountered during hand processing and how they may be overcome
5. Outline codes of practice procedures for the shucking of scallops and dressing of cooked crustacean
6. Describe how to shuck whole scallops to produce a roe on and roe off product
7. Explain how to control the food safety hazards associated with scallop shucking
8. Explain how to control the food safety hazards associated with processing cooked crustaceans
 |
| 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 processing shellfish 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 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.129S Extract shellfish meat by hand and FP.130K Understand how to extract shellfish meat 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 processing fish and shellfish 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 | 11 |
| Unit Category | Vocational Skill (VS) |
| SPS Reference | FP.129S |
| WBA Reference | Y/503/2925 |