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| **Title** | **Principles of controlling bivalve purification processing** | |
| **Level** | **3** | |
| **Credit value** | **2** | |
| **Learning Outcomes** | | **Assessment Criteria** |
| **The learner will:** | | **The learner can:** |
| 1. Understand bivalve depuration operations | | 1. List bivalve and seawater classifications 2. Explain the purification requirements of different types of bivalves and seawater classifications 3. Explain how the depuration process purifies bivalves 4. Describe the resources required to complete the depuration process 5. Describe the production capabilities and characteristics of a depuration system 6. Explain how to monitor and maintain the condition of bivalves in depuration 7. Summarise the importance of keeping accurate records of the bivalve depuration process 8. Explain how to handle and store bivalves at each stage of the process  * pre-purification * purification * post purification. |
| 2 Understand the control of risk in depuration operations | | * 1. Describe the environmental conditions required to support shellfish depuration   2. Describe how to handle shellfish during depuration   3. Outline the risks that could potentially arise if industry codes of practice are not followed to include * flow rates and oxygen levels * temperature and salinity * disinfection of seawater * handling. |
| 3. Understand the legal and regulatory requirements for shellfish depuration | | * 1. Outline the legal and regulatory codes that apply to shellfish depuration   2. List the food safety and HACCP requirements bivalves   3. State the personal hygiene requirements for staff working in bivalve dispatch centres   4. Describe the labelling requirements for bivalve dispatch. |
| Additional information about the unit | | |
| Unit purpose and aim(s) | | This unit supports workforce and/or vocational development for those who need to understand the principles of controlling bivalve purification processing.  The unit is designed for use primarily by fish and shellfish processors and others who carry out these workplace activities. It is also designed for those who plan to enter the food and drink industry or employees who wish to expand on their existing knowledge and understanding. The aim of the unit is to assess underpinning knowledge and understanding to recognised national occupational standards. |
| 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 Standard (approved as National occupational Standard) knowledge unit FP.143K Understand how to control shellfish depuration production. |
| Assessment requirements or guidance specified by a sector or regulatory body (if appropriate) | | This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of controlling bivalve purification processing. 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. |
| Support for the unit from a SSC or appropriate other body (if required) | | [The National Skills Academy for Food and Drink](http://www.improveltd.co.uk/) |
| 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 | | Underpinning Knowledge (UK) |
| SPS Reference | | FP.143K |
| WBA Reference | | A/503/3100 |