

<b>Title</b>	<b>Principles of marine finfish product knowledge</b>				
<b>Ofqual unit ref</b>	<b>A/602/0616</b>				
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>5</b>	<b>GLH</b>	<b>20</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
<p>1 Understand the range of marine finfish species and principles of harvesting and fish stocks</p> <p>2 Understand the principles of processing, packing and distribution of marine finfish and seasonal impacts</p> <p>3 Understand the principles of taste, flavour, nutrition of marine finfish and food safety issues</p>			<p>1.1 Describe the range of commercial fish species that are commonly defined as marine finfish including alternative legally acceptable or approved commercial names</p> <p>1.2 Describe the methods commonly used to harvest these species and locations /regions/grounds from which they are harvested</p> <p>1.3 Explain the role of aquaculture in supplying marine finfish for retail sale</p> <p>1.4 Explain the current general state of fish stocks and species-specific issues including quotas, sustainability and the environmental impact of fishing/aquaculture methods.</p> <p>2.1 Summarise different methods used to process and distribute chilled and frozen marine finfish products commonly traded commercially in the UK</p> <p>2.2 Describe the impact of seasonal variations and adverse weather conditions on a specific product availability, condition, quality and typical price</p> <p>2.3 Clarify the range of marine finfish products available including different packaging systems and processing methods such as MAP, Vac-Pack, smoking, marinating, drying</p> <p>2.4 Describe where to find up to date information on marine finfish for use by seafood retailers, wholesalers and consumers.</p> <p>3.1 Explain taste and texture attributes of chilled, frozen and defrosted fish and how these are perceived by customers</p>		

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<p>3 Understand the principles of taste, flavour, nutrition of marine finfish and food safety issues</p> <p>4 Understand the principles of consumer needs for marine finfish and quality assessment issues</p>	<p>3.2 Explain those species-specific attributes including flavour, texture, colour, oil content and packaging/presentation that may influence individual buying choices</p> <p>3.3 Summarise general nutrition and health issues, including any species-specific recommended consumption targets/limits</p> <p>3.4 Describe specific food safety risks such as potential presence of allergens, contaminants, and other threats to human health and how these risks may be mitigated.</p> <p>4.1 Describe the typical cuts and portion sizes for adults and children, and suggested cooking methods/recipes for commercial species</p> <p>4.2 Describe what alternative or substitute products and species may be suitable for the consumer, and the dietary, cultural or religious factors that may mitigate your advice</p> <p>4.3 Explain the fish quality assessment and quality indicators that apply to marine finfish/finfish products, and the limitations of shelf-life and best before dates</p> <p>4.4 Summarise appropriate recommendations to consumers for handling and storage prior to consumption.</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, in the principles of marine finfish. 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.</p>	