

Title	Principles of shellfish, non-marine finfish and marine food products, product knowledge				
Ofqual unit ref	F/602/0617				
Level	3	Credit value	5	GLH	25
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand the range of species and principles of harvesting and stocks</p> <p>2 Understand the principles of processing, packing and distribution of species and seasonal impacts</p>			<p>1.1 Explain the range of commercial species that are commonly defined as shellfish, non-marine finfish and marine food products 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 Describe the role of aquaculture in supplying shellfish, non-marine finfish and marine food products for retail sale</p> <p>1.4 Explain the current general state of stocks and species-specific issues including quotas, sustainability and the environmental impact of harvesting/aquaculture methods.</p> <p>2.1 Summarise the different methods used to process and distribute live, chilled and frozen shellfish, non-marine finfish and marine food products</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 shellfish, non-marine finfish and marine food 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 shellfish, non-marine finfish and marine food products for use by seafood retailers and consumers.</p>		

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<p>3 Understand the principles of taste, flavour, nutrition of species and food safety issues</p> <p>4 Understand principles of consumer needs for species and quality assessment issues</p>	<p>3.1 Explain taste and texture attributes of chilled, frozen, defrosted and products and how these are perceived by customers</p> <p>3.2 Explain those species-specific attributes including flavour, texture, colour and oil content, packaging/presentation and other factors 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 forms, presentation styles, portion sizes for adults and children and suggested cooking methods/recipes for a variety of commercial products</p> <p>4.2 Explain 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 Summarise the quality assessment and quality indicators that apply to these products, and the limitations of shelf-life and best before dates</p> <p>4.4 Summarise the 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 shellfish, non-marine finfish and marine food products. It can be assessed on or off the job.&nbsp;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.&nbsp;The Improve Assessment Strategy sets out the overarching assessment requirements.</p>	