

<b>Title</b>	<b>Principles of fish/shellfish smoking</b>				
<b>Ofqual unit ref</b>	<b>M/602/0614</b>				
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>4</b>	<b>GLH</b>	<b>21</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
<p>1 Understand the methods and factors impacting on smoking fish/shellfish</p>			<p>1.1 Describe the main methods, tools and equipment used to smoke fish/shellfish</p> <p>1.2 Describe how smoking kilns operate</p> <p>1.3 Explain what smoking does to fish/shellfish products so that it is a valid method for preserving fish/shellfish</p> <p>1.4 Summarise how different preparation and smoking techniques produce different smoked fish/shellfish products</p> <p>1.5 Summarise the main types of wood used in smoking and their impact on smoked products</p> <p>1.6 Explain the factors affecting wood quality which impact on the smoking process.</p>		
<p>2 Understand the preparation for smoking fish/shellfish</p>			<p>2.1 Describe how smoking kilns can be prepared and controlled</p> <p>2.2 Explain the methods used to hold fish/shellfish in kilns</p> <p>2.3 Describe how to assess the suitability of fish/shellfish ready for smoking</p> <p>2.4 Explain the role of brining and salting in preparation for smoking.</p>		
<p>3 Understand the control of the smoking process for fish/shellfish</p>			<p>3.1 Explain how the smoked product appearance and flavour will depend on smoking times, fuel types and fish/shellfish flesh oil content/size</p> <p>3.2 Describe how to monitor and manage the smoking process to maintain specifications and deal with ongoing quality issues</p> <p>3.3 Explain what the impact on the smoking process is of varying parameters including;• Temperature• Humidity• Air flow rates• Smoking times.</p>		

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4 Understand the handling, testing and quality issues for smoking fish/shellfish	<p>4.1 Explain how the smoking process can impact on yield and quality</p> <p>4.2 Describe the impact of handling and storage on the quality of the smoked product</p> <p>4.3 Explain the methods used for end product testing and what should be tested for</p> <p>4.4 Summarise the accepted good manufacturing practices in fish/shellfish smoking.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, in the principles of fish/shellfish smoking. 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>	