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| **Title** | **Demonstrate skills in processing fish by hand** | |
| **Level** | **2** | |
| **Credit value** | **2** | |
| **Learning Outcomes** | | **Assessment Criteria** |
| **The learner will:** | | **The learner can:** |
| 1. Prepare to hand process fish | | 1. Obtain the processing specification 2. Prepare the work station, tools and equipment for hand processing 3. Obtain the required fish / fish products and assess their suitability for hand processing 4. Take action to deal with any problems that may affect processing. |
| 2. Hand process fish | | 1. Hand process fish / fish products to achieve required, throughput, yield and quality standards 2. Handle and store fish / fish products to maintain condition and quality 3. Take action to deal with problems when hand processing. |
| 3. Maintain tools and the workstation when hand processing fish | | 1. Maintain the condition of the workstation throughout the process 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 fish by hand | | 1. Explain how to interpret a typical processing specification 2. Describe the criteria used to assess the suitability of fish for hand processing 3. Outline the quality, yield and throughput criteria used for processing 4. Describe typical problems that may be encountered during hand filleting and how they may be overcome 5. Compare techniques used to hand process fish / fish products for  * fillet round and flatfish * pin-bone fillets * trim fillets * hand portion fillets * skinned fish fillets * steaks of whole fish * slices of whole fish  1. Describe how to handle and store fish and fish products to maintain safety and quality. |
| 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 fish 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 fish and 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.103S Process fish by hand and FP.104K Understand how to process fish 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 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](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 | | 11 |
| Unit Category | | Vocational Skill (VS) |
| SPS Reference | | FP.103S |
| WBA Reference | | L/503/2923 |

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