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| **Title** | **Demonstrate skills in controlling bivalve purification processing** |
| **Level** | **2** |
| **Credit value** | **2** |
| **Learning Outcomes** | **Assessment Criteria** |
| **The learner will:** | **The learner can:** |
| 1. Prepare for shellfish depuration
 | 1. Organise resources to complete a cycle of shellfish depuration
2. Select a method for collecting and recording shellfish depuration data
3. Follow codes of practice procedures for shellfish depuration.
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| 2. Control a shellfish depuration processing cycle | * 1. Establish bivalves in a suitable environment for depuration
	2. Monitor and maintain depuration environmental conditions
	3. Complete the depuration cycle
	4. Clean and maintain equipment to prepare it for the next depuration cycle.
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| 3. Deal with depuration problems | 1. Outline the importance of working accurately, hygienically and safely
2. Investigate any variations from planned depuration processes
3. Take appropriate action to correct variations from planned processes
4. Make recommendations to improve the compliance of the depuration process
5. Maintain records of the depuration process.
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| 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 controlling bivalve purification operations 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.142S Control shellfish depuration production and 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 skills and understanding of learners when demonstrating skills in controlling bivalve purification operations. 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 |
| 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 | 18 |
| Unit Category | Occupational Skill (OS) |
| SPS Reference | FP.142S |
| WBA Reference | J/503/3102 |