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| **Title** | **Demonstrate skills in collecting data and monitoring in bivalve purification** |
| **Level** | **2** |
| **Credit value** | **1** |
| **Learning Outcomes** | **Assessment Criteria** |
| **The learner will:** | **The learner can:** |
| 1. Select a method for monitoring purification environmental conditions  | 1. Produce an action plan for monitoring environmental conditions to include;
* parameters of monitoring
* frequency
* measuring equipment to use
1. Select a data recording system
2. Select measuring equipment
3. Calibrate equipment and check it is fit to use.
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| 2. Measure parameters and record results  | 1. Monitor a parameter over a purification cycle
2. Measure parameters and record results according to specification
3. Evaluate any anomalies in the data collected
4. Clean and disinfect equipment, ready for use.
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| 3. Display and evaluate data | 1. Select a method to display data
2. Display data
3. Evaluate the displayed data and make recommendations to relevant people.
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| 4. Understand how to collect, monitor and interpret data | 1. Outline the importance of working systematically, accurately, hygienically and safely
2. List the parameters to be measured
3. Outline the advantages and disadvantages of the methods chosen to make the measurements
4. Describe how to calibrate measuring equipment
5. Describe the importance of, and differences between accuracy, precision and sensitivity
6. Describe the methods used to display different types of measurements.
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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 data collection and monitoring in bivalve purification 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 data collection and monitoring in bivalve purification. 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 | 10 |
| Unit Category | Vocational Skill (VS) |
| SPS Reference | FP.142S |
| WBA Reference | L/503/3103 |

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