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| **Title** | **Demonstrate skills in managing safety in bivalve purification operations** |
| **Level** | **3** |
| **Credit value** | **3** |
| **Learning Outcomes** | **Assessment Criteria** |
| **The learner will:** | **The learner can:** |
| 1. Manage food safety operations in purification and despatch centres | 1. Produce an action plan to conduct a food safety audit
2. Contribute to conducting food safety audits during purification
3. Contribute to the evaluation of policies and practices
4. Make recommendations for improvement to policies and practices to relevant people
5. Complete documentation and records for food safety and HACCP.
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| 2. Manage health and safety operations in purification and despatch centres | 1. Produce an action plan to conduct a health and safety audit
2. Contribute to conducting health and safety audits during purification
3. Contribute to the evaluation of policies and practices
4. Make recommendations for improvements to policies and practices to relevant people
5. Complete documentation and records for health and safety.
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| 3. Manage risks and contingenciesin purification and despatch centres | 1. Develop an action plan for identifying and evaluating potential risks to operations
2. Contribute to contingency planning within a operations
3. Produce recommendations for improvements to contingency plans.
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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 managing bivalve purification safety 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 FT.142S Control shellfish depuration production and FT.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 managing bivalve purification safety. 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 | 19 |
| Unit Category | Vocational Skill (VS) |
| SPS Reference | FP.142S |
| WBA Reference | R/503/3104 |