

Title	Control fish/shellfish defrosting			
Ofqual unit ref	A/602/0535			
Level	2	Credit value	1	GLH
				3
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Prepare to defrost fish/shellfish			1.1 Obtain and confirm the defrosting specification	
			1.2 Prepare defrosting facilities and work area to ensure conditions are suitable for receiving fish/shellfish	
			1.3 Take action in response to operating problems	
			1.4 Maintain communication throughout the process.	
2 Start the defrosting process			2.1 Obtain frozen fish/shellfish according to requirements of the defrosting specification	
			2.2 Place frozen fish/shellfish in defrosting facility	
			2.3 Establish the defrosting process according to defrosting specification	
			2.4 Take action in response to operating problems.	
3 Defrost fish/shellfish			3.1 Monitor and maintain defrosting process according to defrosting specification	
			3.2 Handle and store fish/shellfish in a manner which maintains quality and condition	
			3.3 Maintain condition of work area throughout process	
			3.4 Remove defrosted fish/shellfish from defrosting facility	
			3.5 Label defrosted fish/shellfish	
			3.6 Transfer defrosted fish/shellfish to the next stage in the process.	

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4 Finish the defrosting process	<p>4.1 Dispose of waste material according to organisational procedures</p> <p>4.2 Make defrosting facilities and work area ready for future use on completion of the process</p> <p>4.3 Complete all defrosting records.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, controlling fish or shellfish defrosting, according to their job role. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	