

| Title | Understand how to carry out shellfish depuration processing | | | | |
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| Ofqual unit ref | A/602/1698 | | | | |
| Level | 2 | Credit value | 2 | GLH | 14 |
| Learning Outcomes | | | Assessment Criteria | | |
| The learner will: | | | The learner can: | | |
| <p>1 Know how to establish and maintain fish in depuration</p> <p>2 Know how to unload shellfish from depuration</p> | | | <p>1.1 Describe organisational procedures to meet relevant regulatory and legal requirements in shellfish depuration</p> <p>1.2 State hygiene requirements associated with shellfish depuration</p> <p>1.3 Explain own responsibilities under food safety legislation</p> <p>1.4 State the principles of shellfish depuration</p> <p>1.5 Describe why shellfish need to be washed before and during depuration</p> <p>1.6 Describe the importance of removing dead or damaged shellfish before depuration</p> <p>1.7 List the classifications of shellfish growing areas and their impact on the depuration process</p> <p>1.8 List the signs that indicate shellfish are purging.</p> <p>2.1 State the environmental conditions required for effective depuration</p> <p>2.2 State the legal requirements controlling the depuration and despatch of shellfish</p> <p>2.3 Outline HACCP and critical control points relevant to depuration, storage and despatch of live shellfish</p> <p>2.4 Describe how shellfish become stressed and the importance of minimising that stress</p> <p>2.5 Describe the storage conditions required to maintain quality of live shellfish</p> <p>2.6 State the significance of re-contamination to public health</p> | | |

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| 2 Know how to unload shellfish from depuration | 2.7 State the legal time requirements for depuration | 2.8 Describe the legal requirements controlling the dispatch of shellfish. |
| Unit purpose and aim(s) | <p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when carrying out shellfish depuration processing. It can be assessed on or off the job. The learner must demonstrate their current 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. It is recommended that this unit is taken with the relevant Occupational Skills Unit. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p> | |