

Title	Grade fish/shellfish by hand			
Ofqual unit ref	D/602/0527			
Level	2	Credit value	2	GLH
				7
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Prepare to grade fish/shellfish by hand			1.1 Confirm grading specification	
			1.2 Prepare work area to ensure conditions are suitable for receiving fish/shellfish	
			1.3 Take action in response to operating problems	
			1.4 Maintain communications throughout the process.	
2 Grade fish/shellfish by hand			2.1 Grade fish/shellfish, to achieve: <ul style="list-style-type: none"> • the required rate • the specified size • the specified quality requirements 	
			2.2 Handle and store fish/shellfish in a manner which maintains quality and condition	
			2.3 Maintain condition of work area throughout grading process	
			2.4 Label fish/shellfish according to organisational requirements	
			2.5 Transfer graded fish/shellfish to the next stage in the process	
			2.6 Take action in response to operating problems.	
3 Finish grading process			3.1 Dispose of waste according to organisational procedures	
			3.2 Make equipment and work-station ready for future use after completion of the process	
			3.3 Complete all grading records.	

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, grading fish or shellfish by hand, 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>	