

Title	<b>Intake fish/shellfish</b>				
Ofqual unit ref	<b>D/602/0530</b>				
Level	<b>2</b>	Credit value	<b>2</b>	GLH	<b>11</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Prepare to intake fish/shellfish</p> <p>2 Start intake of fish/shellfish</p> <p>3 Intake fish/shellfish</p> <p>4 Finish intake process</p>			<p>1.1 Confirm intake specifications</p> <p>1.2 Prepare work area to ensure conditions are suitable for receiving fish/shellfish</p> <p>1.3 Take action in response to operating problems</p> <p>1.4 Maintain communication throughout the process.</p> <p>2.1 Assess against intake specification, the condition of:• Transportation vehicle• Packaging</p> <p>2.2 Sample and inspect fish/shellfish according to intake specification.</p> <p>3.1 Handle and store fish/shellfish during intake in a manner which maintains quality and condition</p> <p>3.2 Maintain condition of work area throughout intake process</p> <p>3.3 Label fish/shellfish according to organisational requirements</p> <p>3.4 Transfer fish/shellfish to the next stage in the process</p> <p>3.5 Take action in response to any operating problems or non-conforming products.</p> <p>4.1 Dispose of waste according to organisational procedures</p> <p>4.2 Make equipment and work area ready for next intake</p> <p>4.3 Complete all intake records.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, who intake fish or shellfish, according to their 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>	