

Title	Understand how to gut and clean fish by hand				
Ofqual unit ref	D/602/0575				
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know what the requirements are for gutting and cleaning fish by hand</p> <p>2 Know how to prepare for gutting operations</p> <p>3 Know how to gut and wash fish by hand</p> <p>4 Know how to finish gutting operations</p>			<p>1.1 State the tools and equipment required for gutting and cleaning</p> <p>1.2 Outline the personal protective clothing required for hand processing</p> <p>1.3 Describe the product control and traceability arrangements during gutting operations</p> <p>1.4 State why it is important to work within limits of own authority and competence</p> <p>1.5 Describe how to carry out and the importance of recording, reporting and communicating.</p> <p>2.1 State how to obtain and interpret the relevant process specification</p> <p>2.2 Outline how to prepare and maintain work-stations to ensure conditions suitable for hand-processing</p> <p>2.3 Outline how to sharpen knives</p> <p>2.4 Describe the expected yields from the gutting process.</p> <p>3.1 Describe how to gut and wash fish to remove all internal organs</p> <p>3.2 State why it is important to use potable water to clean fish</p> <p>3.3 Outline how to assess the quality of whole and gutted clean fish.</p> <p>4.1 Outline the common quality problems associated with gutting and cleaning and their likely causes</p> <p>4.2 State the action to take when the process specification is not met</p>		

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4 Know how to finish gutting operations	<p>4.3 State how to deal with fish that are not fit for use</p> <p>4.4 Describe the parts of the processed fish that can be re-worked and recycled</p> <p>4.5 State why it is important to dispose of waste according to specified procedures</p> <p>4.6 Describe how to maintain and store knives.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when gutting and cleaning fish by hand. 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>	