

Title		<b>Understand how to use fish/shellfish quality assessment methods</b>			
Ofqual unit ref		<b>D/602/1693</b>			
Level	<b>2</b>	Credit value	<b>3</b>	GLH	<b>15</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know what the factors are that affect the quality of fish/shellfish</p> <p>2 Know how to assess the quality of fish/shellfish</p> <p>3 Know the importance of fish/shellfish quality assessment</p>			<p>1.1 Outline the causes of fish/shellfish spoilage</p> <p>1.2 State the impact of handling and temperature control on fish/shellfish quality and spoilage.</p> <p>2.1 Describe the methods used to assess the quality of fish/shellfish, and their limitations, including;• manual• chemical• microbiological testing</p> <p>2.2 State the quality assessment methods that use taste and smell</p> <p>2.3 State the quality assessment taste calibration</p> <p>2.4 Outline the Quality Index Method (QIM) fish quality assessment methods for seafood</p> <p>2.5 Outline the TORRY fish quality assessment methods for raw and cooked seafood.</p> <p>3.1 Outline the role of quality assessment in quality assurance</p> <p>3.2 State how to develop new seafood quality assessment schemes</p> <p>3.3 Outline the management of quality assessment in the fish/shellfish industry</p> <p>3.4 State the food safety legislation that controls fish/shellfish quality assessment.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when using fish or shellfish quality assessment methods, according to job role. 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>	