

Title	Process fish/shellfish in a sales environment			
Ofqual unit ref	D/602/1709			
Level	2	Credit value	3	GLH
				14
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Prepare to process fish/shellfish for sale			1.1 Prepare the tools, equipment and work area so that processing work can be carried out	
			1.2 Identify the fish/shellfish intended for preparation and check that it is fit to sell	
			1.3 Keep fish/shellfish fit to sell while preparing it for processing	
			1.4 Prepare the fish/shellfish for processing.	
2 Process fish/shellfish using hand-tools in readiness for sale			2.1 Process fish/shellfish to meet specifications for yield and quality	
			2.2 Keep fish/shellfish in a saleable condition while processing	
			2.3 Place processed products that meet specifications in suitable storage containers	
			2.4 Follow specified procedures to deal with products that do not meet specifications.	
3 Finish processing fish/shellfish for sale			3.1 Dispose of waste materials according to specified procedures	
			3.2 Clean and store processing tools and equipment.	

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, processing fish or shellfish for sale in a wholesale or sales environment, according to 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>	