

Title		Understand how to fillet fish by hand			
Ofqual unit ref		F/602/0522			
Level	2	Credit value	2	GLH	8
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know how to prepare to fillet fish by hand			1.1 List the personal protective equipment needed for hand filleting		
			1.2 List the tools and equipment needed for hand filleting		
			1.3 State company procedures to meet legal and regulatory requirements when filleting fish by hand.		
2 Know how to fillet fish by hand			2.1 State how to obtain and interpret process and quality specifications for filleting fish		
			2.2 Outline how to identify commonly used fish species		
			2.3 Describe how to fillet round and flat fish to achieve maximum yield		
			2.4 Describe the body skeletal structure of round and flat fish commonly used in processing		
			2.5 List the cuts needed to produce single and butterfly fillets		
			2.6 Outline how to assess the quality of whole fish and fish fillets		
			2.7 List common quality problems associated with hand fillets and likely causes		
			2.8 State the importance of accuracy during filleting.		
3 Know how to maintain tools and the workstation			3.1 Describe how to sharpen, maintain and store knives		
			3.2 State how to prepare and maintain work stations in a condition suitable for hand filleting		
			3.3 State how to deal with fish which is not fit for use		

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<p>3 Know how to maintain tools and the workstation</p> <p>4 Know how to finish hand filleting</p>	<p>3.4 Describe product control and traceability arrangements for filleting operations.</p> <p>4.1 State what action to take when the process specification is not met</p> <p>4.2 List what parts of the filleted fish frame can be reworked and recycled</p> <p>4.3 State how to dispose of waste following company procedures</p> <p>4.4 State the limits of own authority and competence</p> <p>4.5 Describe the importance of working within the limits of own authority and competence</p> <p>4.6 List the recording, reporting and communication requirements when filleting fish.</p>	<p>Unit purpose and aim(s)</p> <p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when filleting fish. 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>