

Title	Understand how to control fish/shellfish defrosting			
Ofqual unit ref	F/602/0536			
Level	2	Credit value	1	GLH
				6
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Know what the requirements are for defrosting fish/shellfish			1.1 Outline the facilities and methods required to defrost fish/shellfish	
			1.2 Describe the process requirements for the controlled defrosting of fish/shellfish	
			1.3 Describe the labelling and traceability arrangements for the defrosting of fish/shellfish	
			1.4 State why it is important to work within limits of own authority and competence	
			1.5 Describe how to carry out and the importance of recording, reporting and communicating.	
2 Know how to prepare to defrost fish/shellfish			2.1 State how to obtain and interpret the defrosting specifications	
			2.2 Describe how to prepare defrosting facilities for operation.	
3 Know how to defrost fish/shellfish			3.1 Describe how to assess the quality of frozen fish/shellfish and fish/shellfish products	
			3.2 State why it is important to monitor the fish/shellfish defrosting process	
			3.3 Describe how defrosted fish/shellfish should be handled to maintain condition and quality	
			3.4 State why it is important to follow organisational procedures	
			3.5 Describe the handling methods that maintain the condition of fish/shellfish.	
4 Know how to finish the defrosting process			4.1 Describe the common quality problems and their likely causes	
			4.2 Outline the action to take when the process specification is not met	

Title	Understand how to control fish/shellfish defrosting	
Ofqual unit ref	F/602/0536	
4 Know how to finish the defrosting process	4.3 State why it is important to dispose of waste according to specified procedures.	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling fish or shellfish defrosting, 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>	