

Title	Control the fish/shellfish marinating process				
Ofqual unit ref	F/602/0570				
Level	2	Credit value	3	GLH	12
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare to marinate fish/shellfish			1.1 Obtain and interpret marinating specification		
			1.2 Prepare the marinating facilities and associated work areas to ensure conditions are suitable for receiving fish/shellfish		
			1.3 Obtain fish/shellfish and raw materials of required quality, according to specification		
			1.4 Mix raw materials to form marinade according to specification		
			1.5 Take action in response to operating problems		
			1.6 Maintain communication throughout the process.		
2 Marinate fish/shellfish			2.1 Marinate fish/shellfish according to the specification		
			2.2 Leave fish/shellfish in marinade for specified period		
			2.3 Handle fish/shellfish in a manner which maintains quality and condition		
			2.4 Make sure marinated fish/shellfish are transferred to the next production stage		
			2.5 Take action in response to operating problems		
			2.6 Maintain condition of work area throughout process.		
3 Finish the marinating process			3.1 Dispose of waste material according to organisational procedures		
			3.2 After completion of the process make marinating facilities and work area ready for future use		

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3 Finish the marinating process	3.3 Complete all marinating records.	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, controlling the fish or shellfish marinating process, 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>	