

Title	Control shellfish depuration processing				
Ofqual unit ref	F/602/1699				
Level	3	Credit value	2	GLH	15
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Control shellfish depuration processing			1.1 Follow organisation procedures to comply with legal and regulatory requirements in shellfish depuration		
			1.2 Organise resources to complete shellfish depuration		
			1.3 Monitor and maintain depuration conditions in accordance with environmental and food safety requirements		
			1.4 Collect management information on depuration performance and critical control points		
		1.5 Protect the health of purified shellfish during storage			
			1.6 Organise th	ne despatch of pu	rified shellfish
2 Deal with depuration problems and maintain records			2.1 Investigate variations from planned purification processes		
				to correct variaticesses without dis	ions from planned sruption
			2.3 Maintain records of the depuration process.		

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Ofqual unit ref  F/602/1699  Unit purpose and aim(s)		This unit is designed to assess the skills of learners in the workplace, controlling shellfish depuration processing. 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.	