

Title	Understand how to intake fish/shellfish				
Ofqual unit ref	H/602/0531				
Level	2	Credit value	2	GLH	14
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know what the requirements are for the intake of fish/shellfish			1.1 Describe the facilities required to intake fish/shellfish		
			1.2 Outline the labelling and traceability arrangements for the intake of fish/shellfish		
			1.3 Outline why it is important to follow organisational intake procedures		
			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 intake fish/shellfish			2.1 State how to obtain the intake specifications		
			2.2 Describe how to interpret the intake specifications		
			2.3 Outline how to prepare and maintain work areas used for the intake of fish/shellfish		
			2.4 Describe how fish/shellfish are transported to maintain condition and quality		
			2.5 State how to assess the condition of vehicles		
			2.6 Outline how to assess condition of transportation materials and facilities.		
3 Know how to intake fish/shellfish			3.1 State the handling methods that maintain the condition of fish/shellfish		
			3.2 Describe how to identify fish/shellfish species		
			3.3 Outline how to recognise fish/shellfish species by size and quality		
			3.4 Describe how to sample batches of fish/shellfish		

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<p>3 Know how to intake fish/shellfish</p> <p>4 Know how to finish the intake process</p>	<p>3.5 State the inspection methods relating to:• temperature• quality• freshness• condition• labelling.</p> <p>4.1 State the common quality problems and their likely causes</p> <p>4.2 Describe how to deal with non-conforming fish/shellfish that are not fit for use</p> <p>4.3 Outline the action to take when the process specification is not met</p> <p>4.4 State why it is important to dispose of waste according to specified procedures.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when you intake fish or shellfish, 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>	