

Title	<b>Control the fish/shellfish brining process</b>				
Ofqual unit ref	<b>H/602/0545</b>				
Level	<b>2</b>	Credit value	<b>3</b>	GLH	<b>12</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Prepare to brine fish/shellfish</p> <p>2 Brine fish/shellfish</p> <p>3 Finish the brining process</p>			<p>1.1 Obtain and interpret brining specification</p> <p>1.2 Prepare the brine facilities and associated work areas to ensure conditions are suitable for receiving fish/shellfish</p> <p>1.3 Obtain the salt, water and fish/shellfish of the required quality according to specification</p> <p>1.4 Measure and mix required quantities of salt and water according to specification</p> <p>1.5 Take action in response to operating problems</p> <p>1.6 Maintain communications throughout the process.</p> <p>2.1 Load fish/shellfish into brine according to operating instructions</p> <p>2.2 Leave fish/shellfish in brine for specified time period</p> <p>2.3 Monitor and maintain brine quality throughout brining period</p> <p>2.4 Remove fish/shellfish from brine and allow to dry according to specification</p> <p>2.5 Handle fish/shellfish in a manner which maintains quality and condition</p> <p>2.6 Maintain condition of work area throughout the process.</p> <p>3.1 Make sure brined fish/shellfish are transferred to the next production stage</p> <p>3.2 Dispose of waste material according to organisational procedures</p>		

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3 Finish the brining process		<p>3.3 On completion of the process make brining facilities and work area ready for future use</p> <p>3.4 Complete all brining records.</p>
Unit purpose and aim(s)		<p>This unit is designed to assess the skills of learners in the workplace, controlling the fish or shellfish brining 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>