

Title	Assemble fish/shellfish products by hand				
Ofqual unit ref	H/602/0576				
Level	2	Credit value	2	GLH	8
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare to assemble fish/shellfish products			1.1 Confirm product specification		
			1.2 Prepare work-station to ensure conditions are suitable for fish/shellfish product assembly		
			1.3 Obtain tools, equipment, fish/shellfish and other raw materials in preparation for product assembly		
			1.4 Take action in response to operating problems		
			1.5 Maintain communication throughout the process.		
2 Assemble fish/shellfish products by hand			2.1 Assemble fish/shellfish products according to product specification		
			2.2 Use tools and equipment to achieve required rate of production		
			2.3 Handle and store fish/shellfish and other food materials in a manner which maintains quality and condition		
			2.4 Dispose of waste material to maintain condition of work-station		
			2.5 Make sure the product is transferred to the next stage in the processing operation		
			2.6 Take action in response to operating problems.		
3 Finish assembly operations			3.1 Deal with materials that can be recycled or re-worked		
			3.2 Dispose of waste material according to organisational procedures		
			3.3 Make equipment and work-station ready for future use after the completion of the process		

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3 Finish assembly operations	3.4 Complete all records.	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, assembling fish or shellfish products by hand, 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>	