

Title	Harvest fish for food supply			
Ofqual unit ref	H/602/1694			
Level	2	Credit value	2	GLH
				7
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Prepare to harvest fish for food supply			1.1 Ensure that fish have been conditioned for dispatch	
			1.2 Prepare and clean harvesting equipment and facilities	
			1.3 Prepare harvesting equipment to dispatch fish	
			1.4 Collect samples of live fish minimising disturbance to other fish in the holding unit	
			1.5 Measure the size and condition of sample fish to ensure specifications are met	
			1.6 Gather fish in a way that minimises stress and avoids fish escapes	
			1.7 Follow company health and safety procedures when harvesting fish.	
2 Harvest fish for food supply			2.1 Handle fish in a way that minimises stress	
			2.2 Dispatch fish humanely	
			2.3 Handle and store fish in a way that maintains fresh quality	
			2.4 Follow company procedures for personal hygiene throughout the fish harvesting process	
			2.5 Identify and report variations from fish harvest specifications	
			2.6 Deal with disruptions or problems in the fish harvesting process within limits of own authority.	
3 Finish harvesting of fish			3.1 Clean and store harvesting equipment after use	
			3.2 Follow company procedures to dispose of waste	

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3 Finish harvesting of fish	3.3 Maintain records of fish harvesting.	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, harvesting fish for food supply. 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>	