

Title	Monitor the reception and holding of live fish/shellfish				
Ofqual unit ref	J/504/5850				
Level	3	Credit value	3	GLH	20
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Organise reception of live fish/shellfish			1.1 Confirm what deliveries are planned		
			1.2 Identify the resources needed to take deliveryStaffSpaceEquipment		
			1.3 Allocate resources needed to take delivery		
			1.4 Communicate reception plans to relevant staff		
			1.5 Complete reception documentation.		
2 Monitor the re	ception of live fish	n/shellfish	2.1 Ensure that handling practices and procedures are followed during live fish/shellfish reception		
			2.2 Ensure that suitable checks are carried out onDelivery documentationCondition of live fish/shellfishBiosecurity		
			2.3 Ensure that any problems regarding documentation, condition of the delivery or biosecurity are identified and reported		
			2.4 Ensure that live fish/shellfish are placed in a suitable holding or storage area		
			2.5 Check that traceability procedures are completed according to organisational requirements.		
3 Monitor the st	orage of live fish/	shellfish	3.1 Monitor and maintain storage facilities in line with operational and statutory requirements		
			3.2 Monitor the welfare of live fish/shellfish during storage		

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3 Monitor the sto	orage of live fish/shellfish	3.3 Deal with problems within limits of own authority		
4 Contribute to improving reception activities		4.1 Investigate complaints or non compliance issues and identify contributory factors to this		
		4.2 Make recommendations to improve the reception, handling and storage of live fish/shellfish		
		4.3 Contribute to staff development.		
Unit purpose and	d aim(s)	This unit is designed to assess the skills of learners in the workplace, monitoring reception and storage of live fish or shellfish. 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.		