

Title	Shuck bivalves by hand				
Ofqual unit ref	J/602/0537				
Level	2	Credit value	2	GLH	6
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare to shuck bivalves by hand			1.1 Confirm the process specification to shuck bivalves 1.2 Prepare the work station to shuck bivalves 1.3 Assemble the tools and equipment to shuck bivalves 1.4 Sharpen knives to a standard suitable for meeting production specifications 1.5 Take action to deal with operational problems that affect the bivalve shucking process 1.6 Maintain communication with relevant people when shucking bivalves 1.7 Follow company procedures to meet legal and regulatory requirements when preparing to shuck bivalves.		
2 Shuck bivalves by hand			2.1 Shuck bivalves to achieve required yield and quality requirements 2.2 Remove all unwanted body parts from bivalves 2.3 Clean bivalve meats thoroughly 2.4 Shuck bivalves at a pace which achieves production targets 2.5 Check that the product is transferred to the next stage in the process 2.6 Take action to deal with problems when shucking bivalves.		
3 Maintain equipment and the workstation to shuck bivalves			3.1 Handle and store bivalve meats to maintain quality and condition		

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<p>3 Maintain equipment and the workstation to shuck bivalves</p> <p>4 Finish shucking operations</p>	<p>3.2 Maintain the condition of the workstation throughout the process</p> <p>3.3 Follow company procedures to dispose of waste material</p> <p>3.4 Sharpen knives to maintain their effectiveness for shucking bivalves</p> <p>3.5 Communicate with relevant people about use of the equipment and workstation.</p> <p>4.1 Follow company procedures to deal with materials that can be recycled or re-worked</p> <p>4.2 Follow company procedures to dispose of waste materials</p> <p>4.3 Make equipment and the workstation ready for use after work is complete</p> <p>4.4 Complete all records of bivalve shucking.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, shucking bivalves by hand. 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>	