

Title	Control the fish/shellfish smoking process			
Ofqual unit ref	J/602/0568			
Level	2	Credit value	3	GLH
				12
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Prepare to smoke fish/shellfish			1.1 Obtain and interpret smoking specification	
			1.2 Prepare the smoking kiln and associated work area to ensure conditions are suitable for receiving fish/shellfish	
			1.3 Obtain sawdust and wood chippings	
			1.4 Prepare method of smoke generation	
			1.5 Obtain brined/salted fish/shellfish of specified quality	
			1.6 Take action in response to operating problems	
			1.7 Maintain communication throughout the process.	
2 Smoke fish/shellfish			2.1 Load kiln according to operating instructions	
			2.2 Establish the required smoke and temperature conditions within the kiln to achieve the required smoking specification	
			2.3 Monitor and maintain smoking process for smoking period, according to operating instructions	
			2.4 Remove fish/shellfish from kiln following conclusion of smoking process and transfer to the next production stage	
			2.5 Handle fish/shellfish in a manner which maintains quality and condition	
			2.6 Maintain condition of work area throughout the process.	
3 Finish the smoking process			3.1 Dispose of waste material according to organisational procedures	

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3 Finish the smoking process		<p>3.2 After the completion of the process make the smoking equipment, kiln and work area ready for future use</p> <p>3.3 Complete all smoking 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 smoking 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>