

Title	Control shellfish meat extraction operations				
Ofqual unit ref	J/602/1686				
Level	2	Credit value	2	GLH	9
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare for shellfish meat extraction			1.1 Check process specifications		
			1.2 Set up equipment according to specification, making sure that services meet requirements		
			1.3 Make sure that shellfish meat of required specification are available and fit for use		
			1.4 Start up plant according to specified procedures and check that it is running to specification		
			1.5 Take action in response to operating problems		
			1.6 Maintain communication throughout the process.		
2 Carry out shellfish meat extraction			2.1 Supply machine with shellfish meat at specified rate and rotation to achieve required output		
			2.2 Remove any unwanted shell and debris		
			2.3 Grade extracted shellfish meat according to specification		
			2.4 Handle shellfish meats in a manner which maintains quality and condition		
			2.5 Make sure the product is transferred to the next stage in the manufacturing operation		
			2.6 Take action in response to operating problems within the limits of own responsibility.		
3 Finish shellfish meat extraction operations			3.1 Check the specifications to time shut-down		
			3.2 Follow procedures to shut down equipment		

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3 Finish shellfish meat extraction operations		<p>3.3 Deal with items that can be recycled or re-worked</p> <p>3.4 Dispose of waste material according to organisational procedures</p> <p>3.5 Make equipment ready for future use after completion of the process</p> <p>3.6 Complete all shellfish meat extraction records.</p>
Unit purpose and aim(s)		<p>This unit is designed to assess the skills of learners in the workplace, controlling shellfish meat extraction operations. 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>