

Title		Understand how to grade fish/shellfish by hand			
Ofqual unit ref		K/602/0529			
Level	2	Credit value	3	GLH	16
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know what the requirements are for grading fish/shellfish by hand			1.1 Describe the facilities required to grade fish /shellfish		
			1.2 Outline the product control and traceability arrangements during grading operations		
			1.3 State why it is important to work within limits of own authority and competence		
			1.4 Describe how to carry out and the importance of recording, reporting and communicating.		
2 Know how to prepare to grade fish/shellfish by hand			2.1 Describe how to obtain and interpret grading specifications		
			2.2 State how to prepare and maintain work areas used for grading.		
3 Know how to grade fish/shellfish by hand			3.1 Outline how to identify commonly-processed fish/shellfish species		
			3.2 State how to grade by size		
			3.3 Describe how to assess and grade by quality		
			3.4 Outline the handling methods that maintain the quality and condition		
			3.5 State why accuracy during grading is important.		
4 Know how to finish grading fish/shellfish by hand			4.1 State the common quality problems and their likely causes		
			4.2 Describe how to deal with fish/shellfish that is not fit for use		
			4.3 Outline the action to take when the grading specification is not met		
			4.4 State why it is important to dispose of waste according to company procedures.		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when grading fish or shellfish, according to job role. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. It is recommended that this unit is taken with the relevant Occupational Skills Unit. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	