

Title		<b>Understand how to control the fish/shellfish brining process</b>			
Ofqual unit ref		<b>K/602/0546</b>			
Level	<b>2</b>	Credit value	<b>1</b>	GLH	<b>9</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Understand the requirements for controlling the fish/shellfish brining process			1.1 State the facilities and equipment required to brine fish/shellfish		
			1.2 Outline how to obtain fish/shellfish of satisfactory quality for brining		
			1.3 Describe the limits of own authority and competence and the importance of working within those limits		
			1.4 Describe how to carry out and the importance of recording, reporting and communicating.		
2 Understand how to prepare to brine fish/shellfish			2.1 State how to obtain the brining specifications		
			2.2 Describe how to prepare brining facilities for operation		
			2.3 Describe how to obtain salt, water and other ingredients used in brine production		
			2.4 Describe how to prepare brines of different strengths		
			2.5 Outline how to use a brinometer to measure brine strength.		
3 Understand how to brine fish/shellfish			3.1 State how brining times are controlled to meet specification		
			3.2 Outline the importance of monitoring the quality and temperature fish/shellfish during brining		
			3.3 Describe how to maintain brining conditions during brining.		
4 Understand how to finish the brining process			4.1 Outline how to identify brined fish/shellfish that is of unsatisfactory quality		

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4 Understand how to finish the brining process	<p>4.2 State how brined fish/shellfish should be handled and moved to maintain condition and quality</p> <p>4.3 Describe the action to take when the process specification is not met</p> <p>4.4 State why it is important to dispose of waste according to specified procedures</p> <p>4.5 Outline what conditions are required for storing brined fish/shellfish for the next stage in processing.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling the fish or shellfish brining process, 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>	