

Title	Extract shellfish meat by hand				
Ofqual unit ref	K/602/0580				
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare to extract shellfish meat by hand			1.1 Confirm meat extraction specification 1.2 Obtain the tools, equipment and shellfish in preparation for the extraction 1.3 Prepare work-station to ensure conditions are suitable for extraction 1.4 Confirm condition of tools and equipment are suitable for achieving required production specification 1.5 Take action in response to operating problems 1.6 Maintain communication throughout the process.		
2 Extract shellfish meat by hand			2.1 Extract meat from shell 2.2 Remove and discard inedible shellfish organs and material 2.3 Check extracted meat for unwanted shell content 2.4 Check yields and quality requirements against specification 2.5 Maintain specified rate of production 2.6 Handle and store shellfish meat in a manner which maintains quality and condition.		
3 Maintain equipment during shellfish meat extraction			3.1 Maintain condition of work area throughout the process 3.2 Maintain hygienic condition of tools and equipment 3.3 Take action in response to operating problems.		

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4 Finish shellfish meat extraction	<p>4.1 Make sure the product is transferred to the next stage in the manufacturing operation according to specified procedures</p> <p>4.2 Deal with materials that can be recycled or re-worked</p> <p>4.3 Dispose of waste material according to organisational procedures</p> <p>4.4 Make equipment and work-station ready for future use after completion of the process</p> <p>4.5 Complete all meat extraction records.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, extracting shellfish meat 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>	