

Title	Understand how to harvest fish for food supply			
Ofqual unit ref	K/602/1695			
Level	2	Credit value	1	GLH
				4
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
<p>1 Know how to prepare to harvest fish for food supply</p> <p>2 Know how to harvest fish for food supply</p>			<p>1.1 State the health and safety requirements for harvesting fish</p> <p>1.2 State the food hygiene requirements for harvesting fish for food supply</p> <p>1.3 List own responsibilities under food hygiene requirements</p> <p>1.4 Describe the importance of conditioning fish in preparation for harvest</p> <p>1.5 Describe why fish that do not meet the harvesting specification must be controlled</p> <p>2.1 Describe the requirements for and methods of humane dispatch of fish</p> <p>2.2 State how to store dead fish to maintain flesh quality</p> <p>2.3 Describe the use of ice to store dead fish in different environmental conditions</p> <p>2.4 State the importance of minimising stress to fish during harvest</p> <p>2.5 State the environmental legislation relevant to the disposal of waste</p> <p>2.6 Describe how food safety legislation controls the production of fish for human consumption</p> <p>2.7 State the legal requirements that control the dispatch of fish</p> <p>2.8 Describe the importance of completing a harvest to meet customer requirements.</p>	

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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 harvesting fish for food supply. 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>	