

Title		Understand how to control shellfish depuration processing			
Ofqual unit ref		K/602/1700			
Level	3	Credit value	3	GLH	28
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know the procedures for effective shellfish depuration operations</p> <p>2 Know the legal and regulatory requirements for shellfish depuration</p>			<p>1.1 Explain the principles of depuration as a process of purifying shellfish</p> <p>1.2 Describe the production capabilities and characteristics of the depuration system</p> <p>1.3 Summarise the importance of keeping accurate records of the shellfish depuration process</p> <p>1.4 List shellfish and seawater classifications</p> <p>1.5 Explain the purification requirements of different shellfish and seawater classifications</p> <p>1.6 Describe the resources required to complete the depuration process</p> <p>1.7 Explain how to monitor and maintain shellfish in depuration</p> <p>1.8 Describe the labelling requirements for shellfish dispatch.</p> <p>2.1 State the relevant legal and regulatory codes that apply to shellfish depuration</p> <p>2.2 Describe the environmental conditions required to support shellfish purification</p> <p>2.3 List the food safety requirements for dispatch centres for shellfish</p> <p>2.4 State the personal hygiene requirements for dispatch centres for shellfish</p> <p>2.5 Explain HACCP and its application as a system for managing food safety</p> <p>2.6 Describe shellfish welfare requirements and how these are maintained during depuration</p>		

Title	Understand how to control shellfish depuration processing	
Ofqual unit ref	K/602/1700	
2 Know the legal and regulatory requirements for shellfish depuration	2.7 Describe the storage and handling requirements of purified shellfish.	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling shellfish depuration processing. 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>	