

Title	Process fish by hand				
Ofqual unit ref	L/602/0524				
Level	2	Credit value	3	GLH	12
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare to process fish by hand			1.1 Confirm the process specification 1.2 Obtain the tools, equipment and fish required to support the planned processing operation 1.3 Prepare work-station to ensure conditions are suitable for hand-processing 1.4 Sharpen knives into a condition suitable for achieving process specification 1.5 Take action in response to operating problems within limits of own authority 1.6 Maintain communication throughout the process.		
2 Process fish by hand			2.1 Process fish to achieve the required process rate, the specified yield and the specified quality requirements 2.2 Trim products to achieve required appearance 2.3 Handle and store fish and fish products in a manner which maintains quality and condition 2.4 Dispose of waste material according to organisational procedures 2.5 Make sure the product is transferred to the next stage in the process 2.6 Take action in response to operating problems within limits of own authority.		
3 Maintain equipment during processing			3.1 Maintain condition of work-station throughout the process 3.2 Sharpen knives as required to maintain their effectiveness as cutting tools.		

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4 Finish processing fish by hand	<p>4.1 Deal with materials that can be recycled or re-worked</p> <p>4.2 Dispose of waste material according to organisational procedures</p> <p>4.3 Make equipment and work-station ready for future use after the completion of the process</p> <p>4.4 Complete all processing records.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, processing fish 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>	