

Title		<b>Understand how to control the fish/shellfish smoking process</b>			
Ofqual unit ref		<b>L/602/0569</b>			
Level	<b>2</b>	Credit value	<b>2</b>	GLH	<b>11</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know what the requirements are for controlling the fish/shellfish smoking process			1.1 State the facilities and equipment required to smoke fish/shellfish		
			1.2 Describe the process requirements of hot and cold smoking		
			1.3 Outline the labelling and traceability arrangements for the smoking of fish/shellfish		
			1.4 State why it is important to work within limits of own authority and competence		
			1.5 Describe how to carry out and the importance of recording, reporting and communicating.		
2 Know how to prepare to smoke fish/shellfish			2.1 State the impact of the smoking process on yield		
			2.2 Describe the different types of wood used in smoke generation		
			2.3 Describe how wood quality can affect the smoking process		
			2.4 Outline the fire risks associated with smoke generation		
			2.5 State how to obtain and interpret the smoking specifications		
			2.6 State why fish/shellfish must be brined/salted in preparation for smoking.		
3 Know how to smoke fish/shellfish			3.1 Describe how the smoking kiln is prepared, controlled and operated		
			3.2 Outline the methods used to hold fish/shellfish in a smoking kiln		
			3.3 Describe how the following affect the characteristics of smoked products:• fish/shellfish flesh oil content• temperature• air flow• humidity• smoking times		

