

Title	Understand how to control the fish/shellfish smoking process				
Ofqual unit ref					
Level	2	Credit value	2	GLH	11
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		
					ut and the importance 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 s	smoke fish/shellfis	sh	3.1 Describe ho controlled and		ng kiln is prepared,
			3.2 Outline the in a smoking ki		ed to hold fish/shellfish
			3.3 Describe how the following affect the characteristics of smoked products: • fish/shellfish flesh oil content • temperature • air flow • humidity • smoking times		

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3 Know how to smoke fish/shellfish		3.4 State how to monitor the smoking process and the importance of monitoring		
		3.5 Describe how the appearance and flavour of the smoked product will vary, depending on smoking times and fuel types		
		3.6 Outline how smoked fish/shellfish should be handled to maintain condition and quality.		
4 Know how to	finish the smoking process	4.1 Describe the common quality problems and their likely causes		
		4.2 State the action to take when the process specification is not met		
		4.3 State why it is important to dispose of waste according to specified procedures.		
Unit purpose and aim(s)		This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling the fish or shellfish smoking process, according to job role. 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.		