

Title		<b>Understand how to control the fish/shellfish marinating process</b>			
Ofqual unit ref		<b>L/602/0572</b>			
Level	<b>2</b>	Credit value	<b>2</b>	GLH	<b>6</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know what the requirements are for marinating fish/shellfish			1.1 State the facilities required to marinate fish/shellfish		
			1.2 Describe the labelling and traceability arrangements for the marinating of fish/shellfish		
			1.3 State why it is important to work within limits of own authority and competence		
			1.4 Describe how to carry out and the importance of recording, reporting and communicating.		
2 Know how to prepare to marinate fish/shellfish			2.1 Outline how to prepare marinades		
			2.2 State how to prepare the facilities used for marinating		
			2.3 State how to assess the quality of materials used in marinade production		
			2.4 Describe how to check the quality of marinades		
			2.5 Outline how fish/shellfish quality can affect the marinating process.		
3 Know how to marinate fish/shellfish			3.1 Outline the effects that marinades have on fish/shellfish flesh		
			3.2 Outline the effects of fish/shellfish flesh oil content and fillet/meat size on the marinating process		
			3.3 Describe the methods used to hold fish/shellfish in the marinade		
			3.4 Describe how to assess the quality of marinated fish/shellfish		
			3.5 Describe how marinated fish/shellfish should be handled to maintain condition and quality.		

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4 Know how to finish the marinating process	<p>4.1 State the common quality problems and their likely causes</p> <p>4.2 Describe the action to take when the process specification is not met</p> <p>4.3 State why it is important to dispose of waste according to organisation's procedures.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when controlling the fish or shellfish marinating 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.</p>	