

Title		Understand how to control shellfish meat extraction operations			
Ofqual unit ref		L/602/1687			
Level	2	Credit value	1	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know what the requirements are for extracting shellfish meat			1.1 Outline the principles of the extraction process		
			1.2 State the equipment required to extract shellfish meat		
			1.3 Describe the labelling and traceability relevant to the shellfish meat extraction		
			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 extract shellfish meat			2.1 Outline how to assess the quality of shellfish meat		
			2.2 Describe how to prepare extraction equipment for operation		
			2.3 Describe how shellfish are prepared for meat extraction		
			2.4 Outline how failures in preparation can affect the extraction process.		
3 Know how to extract shellfish meat			3.1 Describe how to present shellfish meat and the effect of presentation on quality		
			3.2 State how shell can contaminate shellfish meat and methods of control		
			3.3 Outline how to monitor the quality of extracted meat and the importance of this process		
			3.4 State how to identify extracted meat which is appropriate for whole products		
			3.5 Describe how shellfish meat should be handled to maintain condition and quality.		

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4 Know how to finish extracting shellfish meat	<p>4.1 Describe the common quality problems and their likely causes</p> <p>4.2 Outline 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 specified 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 shellfish meat extraction operations. 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>	