

Title	Control fish gutting operations				
Ofqual unit ref	L/602/1690				
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare for fish gutting			1.1 Check product specifications at the specified time		
			1.2 Set up equipment according to specification		
			1.3 Make sure that fish of required specifications is available and fit for use		
			1.4 Make sure that services meet requirements		
			1.5 Maintain communication throughout the process.		
2 Start fish gutting operations			2.1 Start up the equipment according to specified procedures		
			2.2 Check that equipment is running to specification		
			2.3 Take action in response to operating problems.		
3 Carry out fish-gutting			3.1 Make sure that the plant is supplied with fish and services		
			3.2 Achieve output to the required specification		
			3.3 Make sure the product is transferred to the next stage in the manufacturing operation		
			3.4 Take action in response to operating problems within the limits of own responsibility.		
4 Finish fish-gutting operations			4.1 Check the specifications to time shut-down		
			4.2 Follow procedures to shut down equipment		
			4.3 Deal with items that can be recycled or re-worked according to specified procedures		

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4 Finish fish-gutting operations		<p>4.4 Dispose of waste according to specified procedures</p> <p>4.5 Make equipment ready for future use after completion of the process</p> <p>4.6 Complete all gutting records.</p>
Unit purpose and aim(s)		<p>This unit is designed to assess the skills of learners in the workplace, controlling fish gutting operations. 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>