

Title		Understand how to assemble fish/shellfish products by hand			
Ofqual unit ref		M/602/0578			
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know what the requirements are for assembling fish/shellfish products by hand			1.1 State the tools and equipment required for fish/shellfish product assembly		
			1.2 Describe the product control and traceability during product assembly		
			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 assemble fish/shellfish products			2.1 State how to obtain and interpret the relevant process specification		
			2.2 Describe how to prepare and maintain work-stations to ensure conditions suitable for product assembly		
			2.3 Describe how to maintain the condition of tools and equipment.		
3 Know how to assemble fish/shellfish products			3.1 Outline how to identify common fish/shellfish products and other raw materials		
			3.2 Describe how to assess the quality of fish/shellfish products and other raw materials		
			3.3 Outline how to assemble products to achieve the required product specification		
			3.4 Describe the risks associated with the handling of high and low care products		
			3.5 State why accuracy during product assembly is important.		
4 Know how to finish assembly operations			4.1 Outline the common quality problems associated with the production of fish/shellfish products		
			4.2 State the action to take when the process specification is not met		

Title	Understand how to assemble fish/shellfish products by hand	
Ofqual unit ref	M/602/0578	
4 Know how to finish assembly operations	<p>4.3 Describe how to deal with fish/shellfish and food materials that are not fit for use</p> <p>4.4 Describe what fish/shellfish and food materials can be re-worked and recycled</p> <p>4.5 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 assembling fish or shellfish products by hand, 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>	