

Title	<b>Understand how to extract shellfish meat by hand</b>				
Ofqual unit ref	<b>M/602/0581</b>				
Level	<b>2</b>	Credit value	<b>2</b>	GLH	<b>10</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know what the requirements are for extracting shellfish meat by hand</p> <p>2 Know how to prepare to extract shellfish meat by hand</p> <p>3 Know how to extract shellfish meat by hand</p>			<p>1.1 Outline the tools and equipment required for the hand-extraction of shellfish meat</p> <p>1.2 Describe the batch control and traceability procedures</p> <p>1.3 State why it is important to work within limits of own authority and competence</p> <p>1.4 Describe how to carry out and the importance of recording, reporting and communicating.</p> <p>2.1 State how to obtain the relevant process and quality specifications</p> <p>2.2 State how to interpret the relevant process and quality specifications</p> <p>2.3 Describe how to prepare and maintain work-stations to ensure conditions suitable for shellfish meat extraction</p> <p>2.4 Outline how to maintain tools and equipment to ensure conditions suitable for extracting shellfish meat.</p> <p>3.1 State how to identify commonly used shellfish species</p> <p>3.2 Outline those parts of the shellfish that must be discarded</p> <p>3.3 Describe how to extract shellfish meat to maximise yield</p> <p>3.4 State how to assess the quality of cooked shellfish meat</p> <p>3.5 Describe how to check for pieces of shell in extracted shellfish meat</p> <p>3.6 Describe how to remove all shell parts from meat and the importance of this.</p>		

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4 Know how to finish extracting shellfish meat by hand	<p>4.1 State the common quality problems associated with cooked shellfish meat extraction and their causes</p> <p>4.2 State the action to take when the process specification is not met</p> <p>4.3 Describe how to deal with shellfish which is not fit for use</p> <p>4.4 Describe the parts of the shellfish that 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 extracting shellfish meat by hand. 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>	