

Title	Understand how to shuck bivalves by hand				
Ofqual unit ref	R/602/0539				
Level	2	Credit value	2	GLH	11
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to prepare to shuck bivalves by hand</p> <p>2 Know how to shuck bivalves by hand</p> <p>3 Know how to maintain equipment and a workstation to shuck bivalves</p>			<p>1.1 List the personal protective equipment needed when shucking bivalves</p> <p>1.2 List the tools and equipment needed to shuck bivalves</p> <p>1.3 State how to obtain and interpret process and quality specifications for shucking bivalves by hand</p> <p>1.4 State how to identify different bivalve species</p> <p>1.5 Describe how to prepare a workstation for shucking bivalves.</p> <p>2.1 Describe how to shuck bivalves to meet a product specification</p> <p>2.2 Describe how to assess the quality of bivalves and bivalve meats</p> <p>2.3 List common quality problems and causes associated with bivalve shucking</p> <p>2.4 State the importance of removing all unwanted body parts from bivalves</p> <p>2.5 Describe how to deal with bivalves and bivalve meats that are not fit for use</p> <p>2.6 State what action to take when the process specification is not met</p> <p>2.7 Describe product control and traceability procedures to follow when shucking bivalves</p> <p>2.8 State company procedures necessary to meet legal and regulatory requirements when shucking bivalves.</p> <p>3.1 Describe how to sharpen, maintain and store knives</p>		

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<p>3 Know how to maintain equipment and a workstation to shuck bivalves</p> <p>4 Know how to finish shucking operations</p>	<p>3.2 Describe how to maintain workstations in a condition suitable for shucking</p> <p>3.3 State how to dispose of waste following company procedures.</p> <p>4.1 State the limits of own authority and competence</p> <p>4.2 Describe the importance of working within the limits of own authority and competence</p> <p>4.3 Describe how to carry out the recording, reporting and communication needed when shucking bivalves</p> <p>4.4 State the importance of recording, reporting and communicating correctly when shucking bivalves.</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when shucking bivalves, 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>	