

Title		Understand how to pack and ice fish/shellfish			
Ofqual unit ref		R/602/0542			
Level	2	Credit value	2	GLH	9
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know what the requirements are for packing and icing fish/shellfish</p> <p>2 Know how to prepare to ice and pack fish/shellfish</p> <p>3 Know how to ice fish/shellfish</p>			<p>1.1 Outline the facilities required to pack and ice fish/shellfish</p> <p>1.2 State the quantity of ice required to maintain the quality of fish/shellfish during distribution</p> <p>1.3 Outline the labelling and traceability arrangements for despatch</p> <p>1.4 Describe the limits of own authority and competence and explain the importance of working within those limits</p> <p>1.5 Describe how to carry out and the importance of recording, reporting and communicating.</p> <p>2.1 State how to obtain packing specifications</p> <p>2.2 Describe how to interpret packing specifications</p> <p>2.3 Describe how to set up weighing equipment ready for use</p> <p>2.4 State why accuracy in weighing is important.</p> <p>3.1 Outline how to identify fish/shellfish species and products</p> <p>3.2 Describe what icing does as a chilling process</p> <p>3.3 State how to recognise the quality of fresh fish/shellfish and products</p> <p>3.4 State how icing is used to maintain the quality of chilled fish/shellfish</p> <p>3.5 Describe the different types of ice that can be used to pack fish/shellfish</p>		

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<p>3 Know how to ice fish/shellfish</p> <p>4 Know how to pack fish/shellfish</p>	<p>3.6 Outline how to monitor and assess the quality of ice</p> <p>3.7 Describe how fish/shellfish must be handled to maintain condition and quality.</p> <p>4.1 Describe how to assess the condition of packaging materials</p> <p>4.2 State how to seal packaging and the importance of it</p> <p>4.3 Describe the action to take when the process specification is not met</p> <p>4.4 Explain 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 packing and icing fish or shellfish, 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>	