

Title	Pack live shellfish for despatch			
Ofqual unit ref	R/602/1688			
Level	2	Credit value	2	GLH
				10
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Prepare to pack live shellfish			1.1 Prepare work area for receiving shellfish	
			1.2 Obtain packing specification for live shellfish	
			1.3 Obtain and prepare packaging ready to receive live shellfish	
			1.4 Check that shellfish meet specification	
			1.5 Take action to deal with operating problems following company procedures	
			1.6 Maintain effective communication with relevant people preparing to pack live shellfish	
			1.7 Follow company procedures to meet legal and regulatory requirements.	
2 Pack live shellfish			2.1 Decant and check quality and condition of live shellfish	
			2.2 Remove dead and damaged shellfish with minimum disturbance to remaining shellfish	
			2.3 Pack shellfish using chilling agent as specified	
			2.4 Label shellfish according to specification	
			2.5 Handle shellfish in a manner that minimises stress	
			2.6 Forward packed shellfish for despatch	
			2.7 Follow company procedures to deal with operating problems.	
3 Maintain the work environment to pack live shellfish			3.1 Maintain environmental conditions in the processing area	

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<p>3 Maintain the work environment to pack live shellfish</p> <p>4 Finish packing live shellfish for despatch</p>	<p>3.2 Ensure that the product is transferred to the next stage in the manufacturing process</p> <p>3.3 Maintain effective communication with relevant people.</p> <p>4.1 Follow company procedures to deal with materials that can be re-cycled or re-worked</p> <p>4.2 Clean work area in preparation for the next shellfish batch</p> <p>4.3 Take effective action to deal with operating problems</p> <p>4.4 Follow company procedures to dispose of waste</p> <p>4.5 Maintain records of packing processes.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, packing live shellfish for despatch. 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>	