

<b>Title</b>	<b>Control fish skinning operations</b>				
<b>Ofqual unit ref</b>	<b>R/602/1691</b>				
<b>Level</b>	<b>2</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>	<b>10</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Prepare for fish skinning			1.1 Check product specifications at the specified time		
			1.2 Set up equipment according to specification		
			1.3 Make sure that fish is available and fit for use		
			1.4 Make sure that services meet requirements.		
2 Start fish skinning operations			2.1 Start up the equipment according to specified procedures		
			2.2 Check that equipment is running to specification		
			2.3 Take action in response to operating problems		
			2.4 Maintain communication throughout the process.		
3 Carry out fish skinning			3.1 Use equipment according to specified procedures		
			3.2 Make sure that equipment is supplied with materials and services		
			3.3 Achieve the required yield and output according to specification		
			3.4 Make sure the product is transferred to the next stage in the manufacturing operation		
			3.5 Take action in response to operating problems within the limits of own responsibility.		
4 Finish fish skinning operations			4.1 Check the specifications to time shut-down		
			4.2 Follow procedures to shut down equipment		

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4 Finish fish skinning operations		<p>4.3 Deal with items that can be recycled or re-worked</p> <p>4.4 Dispose of waste according to specified procedures</p> <p>4.5 Make equipment ready for future use after completion of the process</p> <p>4.6 Complete all skinning records.</p>
Unit purpose and aim(s)		<p>This unit is designed to assess the skills of learners in the workplace, controlling fish skinning operations. 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>