

Title	Understand how to process fish/shellfish in a sales environment				
Ofqual unit ref	R/602/1710				
Level	2	Credit value	2	GLH	7
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know what the requirements are for processing fish/shellfish in sales	1.1 Outline the company hygiene policy and reasons for following it				
2 Know how to prepare to process fish/shellfish in sales	1.2 State the reasons for following safe working practices				
3 Know how to process fish/shellfish in sales	1.3 State where to source identification of fish/shellfish species.				
4 Know how to finish process operations in sales	2.1 Describe how to maintain the condition of tools and equipment				
	2.2 Outline the dangers and disadvantages of using unsafe and blunt tools				
	2.3 Describe how to prepare and maintain work-stations to ensure conditions suitable for processing				
	2.4 Outline where the main body parts are found on fish/shellfish and how this affects processing, including;• Round fish• Flat fish• Shellfish.				
	3.1 Outline how to identify common fish/shellfish products and other raw materials				
	3.2 Describe how to identify and deal with fish/shellfish and food materials that are not fit for use				
	3.3 Describe the techniques for processing safely to produce the yield and quality required				
	3.4 State how to dress cooked shellfish.				
	4.1 Describe what fish/shellfish and food materials can be re-worked and recycled				
	4.2 State why it is important to dispose of waste according to specified procedures				
	4.3 Outline the importance of the cleaning schedule and why it should be followed.				

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when processing fish or shellfish for sale in a wholesale or sales environment. 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>	