

<b>Title</b>	<b>Fillet fish by hand</b>				
<b>Ofqual unit ref</b>	<b>T/602/0520</b>				
<b>Level</b>	<b>2</b>	<b>Credit value</b>	<b>3</b>	<b>GLH</b>	<b>12</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Prepare to fillet fish by hand			1.1 Confirm the filleting specification		
			1.2 Assemble the tools and equipment needed for filleting		
			1.3 Prepare the work station for hand filleting		
			1.4 Sharpen the filleting knife so that filleting specifications can be met		
			1.5 Obtain fish to meet the filleting specification		
			1.6 Take action to deal with operational problems that affect filleting		
			1.7 Maintain communication with relevant people		
			1.8 Follow company procedures to meet legal and regulatory requirements when preparing to fillet fish by hand.		
2 Fillet fish by hand			2.1 Fillet fish to achieve required yield and quality standards		
			2.2 Trim fillets to achieve specified appearance		
			2.3 Handle and store fish and fish products to maintain condition and quality		
			2.4 Fillet fish at a pace which achieves production targets		
			2.5 Follow company procedures to dispose of waste		
			2.6 Check the product is transferred correctly to the next stage of processing		
			2.7 Take action to deal with problems when filleting.		

Title	Fillet fish by hand	
Ofqual unit ref	T/602/0520	
<p>3 Maintain tools and the workstation when filleting fish by hand</p> <p>4 Finish hand filleting</p>	<p>3.1 Maintain the condition of the workstation throughout the filleting process</p> <p>3.2 Sharpen knives to maintain their effectiveness</p> <p>3.3 Store knives safely when not in use.</p> <p>4.1 Follow company procedures to deal with materials that can be recycled or reworked</p> <p>4.2 Follow company procedures to dispose of waste material</p> <p>4.3 Make the workstation and equipment ready for use after work is complete</p> <p>4.4 Store knives safely after use</p> <p>4.5 Maintain records of filleting activity.</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the skills of learners in the workplace, filleting fish by hand. 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>	