

Title	Control the dry curing of fish			
Ofqual unit ref	T/602/0548			
Level	2	Credit value	3	GLH
				12
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Prepare to dry-cure fish			1.1 Obtain and interpret curing specifications	
			1.2 Prepare the curing facilities and associated work areas to ensure conditions are suitable for receiving fish	
			1.3 Obtain and prepare cure of required quality according to specification	
			1.4 Obtain fish of specified quality	
			1.5 Take action in response to operating problems	
			1.6 Maintain communication throughout the process.	
2 Dry-cure fish according to specification			2.1 Lay out and apply cure to fish	
			2.2 Leave fish in cure for specified time period	
			2.3 Remove fish from cure	
			2.4 Handle fish in a manner which maintains quality and condition	
			2.5 Make sure cured fish are transferred to the next production stage	
			2.6 Maintain the condition of the work area throughout process.	
3 Finish the curing process			3.1 Dispose of waste material according to organisational procedures	
			3.2 Make curing facilities and work areas ready for future use after the completion of the process	
			3.3 Complete all dry curing records.	

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, controlling the dry curing of fish. 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>	