

Title	Carry out shellfish depuration processing			
Ofqual unit ref	T/602/1697			
Level	2	Credit value	1	GLH
				9
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Establish and maintain shellfish in depuration			1.1 Follow organisational procedures to meet relevant regulatory and legal requirements 1.2 Prepare the depuration system to receive shellfish 1.3 Remove dead and damaged animals, washing shellfish to prepare for depuration 1.4 Load shellfish into the depuration system at the specified density 1.5 Activate water flow and sterilisation to optimise purification and minimise stress to shellfish 1.6 Observe shellfish for signs of purging and report any incidences where shellfish are not seen to be functioning 1.7 Maintain environmental conditions in the depuration system to achieve required purification 1.8 Maintain records of the depuration system.	
2 Unload shellfish from depuration			2.1 Create access to shellfish in the depuration system causing minimum disturbance 2.2 Wash shellfish following depuration to minimise risk of re-contamination following depuration 2.3 Unload shellfish from depuration minimising stress to shellfish 2.4 Remove dead and damaged shellfish minimising disturbance to other shellfish 2.5 Move shellfish to clean storage in preparation for despatch	

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2 Unload shellfish from depuration	2.6 Prepare the depuration system to receive fresh shellfish.	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, carrying out shellfish depuration processing. 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>	