

Title	Understand how to monitor the reception and holding of live fish/shellfish				
Ofqual unit ref	Y/504/5853				
Level	3	Credit value	3	GLH	22
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Understand how to organise reception of live fish/shellfish			1.1 State how to confirm what deliveries are planned		
			1.2 Outline the staff, space and equipment requirements needed to take delivery		
			1.3 Describe the competencies and experience required by staff to carry out the planned operation		
			1.4 Describe how to communicate reception plans to relevant staff		
			1.5 List the reception documentation to be completed to meet organisational requirements.		
2 Understand how to monitor the reception of live fish/shellfish			2.1 Outline the appropriate handling practices and procedures that apply to live fish/shellfish reception		
			2.2 Describe the checks to be carried out on: <ul style="list-style-type: none"> • Delivery documentation • Condition of live fish/shellfish • Biosecurity 		
			2.3 Explain the importance of carrying out and recording outcomes of checks		
			2.4 Outline the operational and statutory requirements for live fish/shellfish reception and holding facilities		
			2.5 Explain the importance of maintaining traceability and records.		
3 Understand how to monitor the storage of live fish/shellfish			3.1 Outline the operational and statutory requirements for live fish/shellfish storage facilities		
			3.2 Explain how the welfare of live fish/shellfish is monitored during storage		
			3.3 Describe actions that can be taken to deal with problems within own limits of authority		

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4 Understand how to contribute to improvements	<p>4.1 Outline the customer complaints process and own role in investigating complaints/non conformances</p> <p>4.2 Outline organisational processes for documenting and distributing recommendations for improvements</p> <p>4.3 Explain own role in supporting staff development.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context. 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. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	