

<b>Title</b>	<b>Understand how to process fish by hand</b>				
<b>Ofqual unit ref</b>	<b>Y/602/0526</b>				
<b>Level</b>	<b>2</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>	<b>12</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Know what the requirements are for processing fish by hand			1.1 Outline the tools and equipment required to support hand-processing		
			1.2 Describe the personal protective clothing required to support hand-processing		
			1.3 Describe product control and traceability during processing operations		
			1.4 State why it is important to work within those limits of own authority and competence		
			1.5 Describe how to carry out and the importance of recording, reporting and communicating.		
2 Know how to prepare to process fish by hand			2.1 State how to obtain the relevant process and quality specifications		
			2.2 Outline how to interpret the relevant process and quality specifications		
			2.3 Describe how to prepare work-stations in a condition suitable for hand-processing		
			2.4 Describe how to sharpen, maintain and store knives.		
3 Know how to process fish by hand			3.1 Outline how to identify commonly-processed fish species		
			3.2 State how to assess the quality of whole fish and fish products		
			3.3 Describe how to carry out the following operations to achieve the required product specification:• pin-bone fillets• trim fillets• hand-portion• skin whole fish & fillets• steak whole fish• slice whole fish		
			3.4 State why accuracy during processing is important		

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<p>3 Know how to process fish by hand</p> <p>4 Know how to finish hand-processing</p>	<p>3.5 Describe how to maintain work-stations in a condition suitable for hand-processing.</p> <p>4.1 State the common quality problems associated with hand-processing and their likely causes</p> <p>4.2 Outline the action to take when the process specification is not met</p> <p>4.3 State how to deal with fish and fish products that are not fit for use</p> <p>4.4 Describe how to dispose of waste according to organisational procedures</p> <p>4.5 Describe what by-products from the process can be re-worked and recycled.</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when processing fish. 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>	