

Title	Grade fish/shellfish by machine			
Ofqual unit ref	Y/602/0543			
Level	2	Credit value	2	GLH
				7
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Prepare for fish/shellfish grading			1.1 Check product specifications at the specified time	
			1.2 Set up grading equipment according to specification	
			1.3 Make sure that fish/shellfish is available and fit for use	
			1.4 Make sure that services meet requirements	
			1.5 Start up the equipment using the specified procedure and check that it is running to specification	
			1.6 Maintain communication throughout the process.	
2 Carry out fish/shellfish grading			2.1 Use equipment and make sure that it is supplied with materials and services as required	
			2.2 Achieve the required grading output according to specification	
			2.3 Make sure the product is transferred to the next stage in the processing operation	
			2.4 Take action within the limits of own responsibility in response to operating problems.	
3 Finish fish/shellfish grading operations			3.1 Check the specifications to time shut-down	
			3.2 Follow procedures to shut down equipment	
			3.3 Deal with items that can be recycled or re-worked	
			3.4 Dispose of waste using the specified procedures	
			3.5 Make equipment ready for future use after completion of the process	

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3 Finish fish/shellfish grading operations	3.6 Complete all machine grading records.	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, grading fish or shellfish by machine, according to job role. 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>	