

Title	Gut and clean fish by hand			
Ofqual unit ref	Y/602/0574			
Level	2	Credit value	2	GLH
				4
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Prepare to gut and wash fish			1.1 Confirm process specification	
			1.2 Prepare work-station to ensure conditions are suitable for gutting	
			1.3 Obtain tools, equipment and fish ready for gutting process	
			1.4 Sharpen knives into a condition suitable for achieving the required production specification	
			1.5 Confirm availability of clean, potable water	
			1.6 Maintain communication throughout the process.	
2 Gut and wash fish by hand			2.1 Split fish and remove contents of gut cavity	
			2.2 Wash and clean gut cavity	
			2.3 Achieve required rate of production	
			2.4 Handle and store fish in a manner which maintains quality and condition	
			2.5 Make sure the product is transferred to the next stage in the manufacturing operation according to specified procedures	
			2.6 Take action in response to operating problems.	
3 Maintain tools and work station during gutting and cleaning			3.1 Dispose of waste material to maintain the condition of the work-station	
			3.2 Sharpen knives as required to maintain their effectiveness as cutting tools.	
4 Finish hand gutting and washing			4.1 Deal with materials that can be recycled or re-worked	

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4 Finish hand gutting and washing	<p>4.2 Dispose of waste material according to organisational procedures</p> <p>4.3 Make equipment and work-station ready for future use after completion of the process</p> <p>4.4 Complete all gutting and cleaning records.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, gutting and cleaning fish by hand. 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>	