

Title	Understand how to pack and care for live shellfish for despatch				
Ofqual unit ref	Y/602/1689				
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know how to prepare to pack live shellfish for despatch</p> <p>2 Know how to pack live shellfish for despatch</p> <p>3 Know how to care for live shellfish during transport</p>			<p>1.1 State the hygiene requirements associated with the handling of live shellfish</p> <p>1.2 List own responsibilities under animal welfare legislation</p> <p>1.3 State the handling requirements for live shellfish</p> <p>1.4 Describe the importance of speed and temperature control during the packing process</p> <p>1.5 Describe the environmental conditions required by live shellfish</p> <p>1.6 State the legal and regulatory requirements relevant to packing live shellfish.</p> <p>2.1 Describe how to assess the quality and condition of live shellfish</p> <p>2.2 Outline what to do when shellfish are not in a condition for live transport</p> <p>2.3 State the packaging requirements for live shellfish</p> <p>2.4 Describe how to ensure that packaging is suitable for receiving live shellfish</p> <p>2.5 Outline how to pack live shellfish</p> <p>2.6 State the importance of removing dead or damaged shellfish before despatch.</p> <p>3.1 List the methods used to control the temperature of shellfish during transport</p> <p>3.2 Describe how ambient temperature can impact on shellfish health</p> <p>3.3 Describe how live shellfish can become stressed</p>		

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<p>3 Know how to care for live shellfish during transport</p> <p>4 Know how to finish packing of live shellfish</p>	<p>3.4 State the importance of minimising stress caused to shellfish</p> <p>3.5 Describe the storage conditions required to maintain the quality of live shellfish</p> <p>3.6 State how shellfish can become contaminated</p> <p>3.7 State the labelling requirements associated with the despatch of live shellfish.</p> <p>4.1 State the limits of own authority and competence</p> <p>4.2 Describe the importance of working within limits of own authority and competence</p> <p>4.3 State how to carry out recording, reporting and communication relating to packing of live shellfish</p> <p>4.4 Describe the importance of recording, reporting and communication in the packing of live shellfish.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when packing and caring for live shellfish for despatch. 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>	