

## DESCRIPTION OF THE UNIT'S LEARNING OBJECTIVES

<b>School or company which created and implemented ULO</b>	Secondary School of Fisheries and Water Management of Jakub Krčín, Třeboň, Táboritská 688
<b>Name of the unit</b>	<b>Basic processing of a Common Carp's trunk (Cyprinus carpio) for culinary use</b>
<b>Code and name of the field of study</b>	41-53-H/01 FISHERMAN
<b>Level of qualification according to EQF</b>	3
<b>Relationship to NSK (assessment and qualification standards, professional competences)</b>	Fish processor code: (41-014-H)
<b>The duration of the ULO</b>	35 hours
<b>Learning outcomes that the unit contains</b>	<p>Pupil:</p> <ul style="list-style-type: none"> <li>• knows the nutritional composition of the Common Carp's muscles</li> <li>• knows the anatomical structure of the Common Carp</li> <li>• follows the HACCP measure</li> <li>• adheres to the Health and Safety at work principles</li> <li>• works independently</li> <li>• cares about the quality of his work</li> </ul>

	<ul style="list-style-type: none"><li>• uses the given raw materials economically</li><li>• knows and adheres to the required percentage yield</li><li>• chooses the appropriate technological procedure and uses the right equipment</li><li>• performs skin removal</li><li>• performs processing on so-called horseshoes or portions</li><li>• performs filleting</li><li>• performs cutting of Y bones</li><li>• performs slicing of meat for the production of carp chips</li><li>• prepares tailpiece and offcuts for use in a fish broth</li><li>• performs product cleaning</li></ul> <p>• knows the professional cooling and subsequent storage of obtained products and raw materials</p>
<b>Criteria and procedures for the evaluation of learning outcomes</b>	<p>Assessment tasks:</p> <ul style="list-style-type: none"><li>• determines the minimum required percentage yield of each future product</li><li>• verbally describes the possible risks within HACCP</li><li>• chooses suitable and correct tools for slicing and processing individual products</li><li>• removes the skin</li><li>• processes the carp trunk into horseshoes</li><li>• processes the carp trunk in halves</li></ul>

- processes the carp trunk into portions
- fillets the carp trunk
- cuts the Y bones
- processes and prepares muscles for carp chips
- cleans and cools the products properly

Evaluation criteria:

- adheres to the Health and Safety at work principles
- adheres to HACCP principles
- follows production procedures
- the right choice of equipment and devices
- appearance, quality and yield of the product
- economy
- continuity and speed

The student practically demonstrates the mentioned evaluation tasks and verbally comments on the procedure of fulfilling some tasks.

Overall rating:

PASS – FAIL

For sending organization:

For receiving organization: