

**Assessment task: Fabricate fillets from a round / flat fish.**

<b>Level</b> <b>Criteria</b>	<b>4</b> Excellent	<b>3</b> Good	<b>2</b> Fair	<b>1</b> Poor	<b>Score</b>
Removal of head and fins	Filletting knife used for fabricating the fish Head and fins removed, leaving only trace amounts of visible meat on the removed parts and no damage to the residual portion	Filletting knife used for fabricating the fish Excessive meat left on head, fins removed correctly with no visible damage to remaining portion		French knife was used for filleting fish Excessive meat on head and/or fins and/or visible damage to residual portion	/4
Removal of spine	Spine left whole, not cut, tail on. Trace amounts of meat remaining on the spine		Spine not left whole and/or excessive meat left on the spine		/4
Removal of ribs and belly fat	All ribs and belly fat removed with no slashing of the fillet and only trace amounts of meat left on the removed items	All ribs and belly fat removed with slight slashing of the fillet and only trace amounts of meat left on the removed items		Not all ribs and belly fat removed and/or severe slashing of the fillet and/or excessive amounts of meat left on the removed items	/4
Removal of pin bones	All pin bones removed with no visible tear marks on the fillet	All pin bones removed with slight tearing visible		Few pin bones not removed and/or severe tear marks visible	/4
Condition of fillet	Fillet left whole, skin off, no visible slashing/tearing or "saw" marks, free of scales, bones and belly fat	All steps correctly followed except fillet not left whole and/or slightly torn		Visible "saw" marks and/or scales and/or bones and/or belly fat	/4
Trim/scrapings/scales	Scraping free of fins, scales, skeletal bones, belly fat and skin. If fillet has skin on, then removal of scales has to be completed prior to filleting		Trimming contain traces of fins and/or scales and/or bones and/or belly fat and/or skin. Scales were not removed prior to filleting		/4
Yield of saleable portion	Saleable fillet to have a yield of 65% or more of starting weight, skin off	Saleable fillet to have a yield of 60% or more of starting weight, skin off	Saleable fillet to have a yield of 55% or more of starting weight, skin off	Saleable fillet to have a yield of 50% or more of starting weight, skin off	/4
				Total	/28

