

## Why read this leaflet?

If you are interested in fish and shellfish qualifications as a means of developing the skills and knowledge of your existing employees, or in apprenticeships as a means of recruiting enthusiastic individuals eager to learn and develop their skills, then *fish and shellfish industry skills* could be just the tonic your business needs.

These qualifications are available for managers, supervisors, team leaders and operatives and are closely matched to the needs of businesses and individuals alike.

## Summary

This leaflet explains the range of units available and how to select the fish and shellfish units that can make your Level 2 or 3 fish and shellfish industry skills vocational qualification the perfect fit for bivalve purification and despatch centre staff.

## Some of the units you can choose from

Title	Level 2	Level 3
Units covering grading shellfish by hand and by machine	•	
Carry out shellfish depuration	•	
Intake fish or shellfish	•	
Pack live shellfish for despatch	•	
Prepare and Pack orders for despatch	•	
Lift and handle materials	•	
Contribute to plant and equipment maintenance	•	
Clean in place plant and equipment	•	
Control shellfish depuration	•	•
Monitor the reception and holding of live shellfish		•
Monitor fish/shellfish operations		•
Manage fish/shellfish operations		•
Carry out testing for quality control		•
Principles of managing safety in bivalve purification operations		•
Principles of controlling bivalve purification		•

## The Qualification

It's worth noting that even though you can mix and match the units to meet your own requirements, there are a few rules that have to be followed. Whether you elect to undertake the certificate or diploma though, the resulting qualification will be nationally recognised.

So what could your qualification look like?

### **For a purification and despatch centre manager– A Level 3 certificate or diploma**

The principles of managing safety and of controlling bivalve purification would cover all the underpinning knowledge required to run the technical side of the business. Practical units covering the purification process itself, the intake and despatch operations, end product and raw materials testing, cleaning and maintenance as well as the more general fish/shellfish management and monitoring functions would allow you to complete a Level 3 certificate or diploma and even the related advanced apprenticeship programme.

### **For a Centre Supervisor – A Level 2/3 certificate**

There's a good mix of other Level 3 units to choose from so a Level 3 qualification is within the grasp of a Supervisor or section manager.



### **Operatives / Team Leaders**

The Level 2 qualification can be made up of a more practical mix of skills and knowledge units covering intake, purification, packing and despatch activities, to which can be added generic health and safety, food safety, operations and logistics units to enable almost any member of staff to achieve a qualification that is a good match to their existing or future job role.

The Level 2 qualification can include some Level 3 units, such as the pair of *Control Purification* units. The mixing of Level 2 and 3 units in a qualification such as this is often ideal for team leaders and supervisors.

For more information, and a free diagnostic assessment from a Seafish recognised provider, contact Seafish by email or telephone.  
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