

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.

Summary

The Fish and Shellfish Industry Skills (FSIS) qualifications at Levels 2 and 3 contain a number of quality assessment related units. This leaflet describes how a quality assessment focussed FSIS qualification can be achieved.



Fish and Shellfish Industry Skills at Level 2

At this level the qualification is aimed at Operatives and Team Leaders. The additional technical requirements for QA staff can be accommodated by including additional underpinning knowledge (the *Principles*) units.

- A Certificate requires units adding up to 27 or more credits. The following units add up to 29 credits in total, and could be used as the basis for a Diploma which is 37 or more credits.

- *Principles of seafood quality science;*
- *Principles of fish/shellfish quality assessment*
- *Understand how to use fish/shellfish quality assessment methods*
- *Monitor product quality in food operations;*
- *Monitor and maintain storage conditions in food operations;*
- *Two units covering maintain product quality in food operations;*
- *Two units covering Contribute to problem diagnosis in food manufacture;*
- *Two units covering Contribute to problem resolution in food manufacture;*

Fish and Shellfish Industry Skills at Level 3



- Level 3 qualifications are aimed at supervisors and managers.
- There are 39 credits available from the following list of units. A Certificate at Level 3 requires 27 credits, while a diploma requires 37.

- *Principles of seafood quality science;*
- *Principles of fish/shellfish quality assessment*
- *Principles of quality in food operations*
- *Principles of sensory assessment in food technology*
- *Monitor fish / shellfish operations*
- *Carry out quality audits in food operations*
- *Carry out testing for quality control in food operations*
- *Develop test samples in food manufacture*
- *Control and monitor safe supply of raw materials and ingredients in food operations*
- *Organise the receipt and storage of goods and materials in food operations*
- *Diagnose problems in food operations*
- *Carry out sampling for quality control in food operations*
- *Monitor and control quality of work activities in food operations*
- *Monitor product quality in food operations*

There are many more units than those above that you can pick and mix from to produce a bespoke and tailored qualification for you and your workforce.

For more information, and a free diagnostic from a Seafish recognised provider, contact Seafish by email or telephone on 01482 486482 or academy@seafish.co.uk