

Title - an IVQ Award in	Component Units	Level	Credit	GLH	
Fish and shellfish product knowledge	Principles of marine finfish product knowledge	3	5	20	A/602/0616
	Principles of shellfish, non-marine finfish and marine food products, product knowledge	3	5	25	F/602/0617
	Totals		10	45	

accredited Unit

accredited Unit

IVQ	Units	Level	Credits	GLH	
Fish and Shellfish Smoking	Principles of brining and salting fish/shellfish	3	2	13	D/602/0625
	Principles of fish/shellfish smoking	3	4	21	M/602/0614
	Demonstrate Skills in Brining and Salting Fish/Shellfish	2	3	27	K/503/2914
	Demonstrate Skills in Smoking Fish/Shellfish	2	2	20	A/503/2917
	Totals		11	81	

revised HK's version

accredited Unit

accredited Unit

New

New

IVQ	Units	Level	Credits	GLH	
Managing Fish and Chip Operations	Principles of frying fish and chips	3	4	18	R/602/0623
	Principles of Managing Fish and Chip Operations	3	4	37	F/503/2918
	Demonstrate Skills in Frying Fish and Chips	2	2	19	J/503/2919
	Totals		10	74	

accredited Unit

New

New

IVQ	Units	Level	Credits	GLH	
Fishmonger Skills	Principles of displaying fish/shellfish in a sales environment	3	3	14	T/602/0615
	Principles of Fishmonger Practice	3	3	23	A/503/2920
	Principles of the Fishmonger Industry	3	2	12	F/503/2921
	Demonstrate skills in displaying fish and shellfish for sale	2	2	19	J/503/2922
	Demonstrate skills in processing fish by hand	2	2	11	L/503/2923
	Demonstrate skills in processing shellfish by hand	2	2	11	Y/503/2925
	Totals		14	90	

revision to be actioned by HK

accredited Unit

New

New

New

New

New

2 Units required from these 3

IVQ	Units	Level	Credits	GLH	
Fish and Shellfish Quality Assessment	Principles of fish/shellfish quality assessment	3	3	14	M/602/0628
	Principles of seafood quality science	3	4	20	J/602/0621
	demonstrate skills in assessment of shellfish quality	2	2	17	D/503/2926
	demonstrate skills in assessment of cooked fish or shellfish quality	2	1	8	H/503/2927
	demonstrate skills in raw fish quality assessment	2	2	17	K/503/2928
Totals		10	59		

2 Units required from these 3

accredited Unit

accredited Unit

New

New

New

IVQ	Units	Level	Credits	GLH	
Bivalve Purification Operations Management	Principles of Controlling Bivalve Purification Processing	3	2	20	A/503/3100
	Principles of Managing Safety in Bivalve Purification Operations	3	4	32	F/503/3101
	Demonstrate skills in controlling bivalve purification processing	2	2	18	J/503/3102
	Demonstrate skills in collecting data and monitoring in bivalve purification	2	1	11	L/503/3103
	Demonstrate Skills in managing safety in bivalve purification operations	3	3	19	R/503/3104
	Totals		12	100	

changed Level and GLH

title revised

title revised

title revised

Amendment made to GLH as was not accepted on RITS at '11'

title revised

New

New

New

New

New

IVQ	Units	Level	Credits	GLH	
Filleting and Handprocessing	Principles of processing fish and shellfish by hand	This unit deleted			
	Demonstrate Skills in Filleting Fish by Hand	2	3	16	M/503/2929
	Demonstrate skills in processing fish by hand	2	2	11	L/503/2923
	Demonstrate skills in processing shellfish by hand	2	2	11	Y/503/2925
	Principles of using knives in food operations	2	1	7	D/602/6103
Totals		8	45		

Deleted

New

See Above

See Above

Imported