Title - an IVQ Award in	Component Units	Level	Credit	GLH			
	Principles of marine finfish product knowledge		3	5	20 A/602/0616		accredited Unit
Fish and shellfish product knowledge	Principles of shellfish, non-marine finfish and marine food products,						
	product knowledge		3	5	25 F/602/0617		accredited Un
	Totals		1	0	45		
VQ	Units	Level	Credits	GLH	12 0 /002 /0025		a second the status
Fish and Shellfish Smoking	Principles of brining and salting fish/shellfish		3	2	13 D/602/0625 21 M/602/0614		accredited Un
	Principles of fish/shellfish smoking		,	4	27 K/503/2914	revised HK's version	accredited Unit
	Demonstrate Skills in Brining and Salting Fish/Shellfish		2	3	27 K/503/2914		New
	Demonstrate Skills in Smoking Fish/Shellfish		2	2	20 A/503/2917		New
	Totals		1	=	81		iiciii
		1	-	-			
IVQ	Units	Level	Credits	GLH			
Managing Fish and Chip Operations	Principles of frying fish and chips		3	4	18 R/602/0623		accredited Uni
	Principles of Managing Fish and Chip Operations		3	4	37 F/503/2918		New
	Demonstrate Skills in Frying Fish and Chips		2	2	19 J/503/2919		New
	Totals		1	0	74		
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IVQ	Units	Level	Credits	GLH			
Fishmonger Skills	Principles of displaying fish/shellfish in a sales environment		3	3	14 T/602/0615	revision to be actioned by HK	accredited Un
	Principles of Fishmonger Practice		3	3	23 A/503/2920		New
	Principles of the Fishmonger Industry Demonstrate skills in displaying fish and shellfish for sale		2		12 F/503/2921 19 J/503/2922		New
	Demonstrate skills in processing fish by hand		2		11 L/503/2923	2 Units required from these 3	New
	Demonstrate skills in processing shellfish by hand		-		11 Y/503/2925		New
	Totals						new
			1	4	90		
	Totais		1	4	90		
	rotais		1	4	90		
Ινα	Units	Level	Credits	4 GLH	90		
IVQ		Level		GLH	90 14 M/602/0628		accredited Uni
IVQ	Units	Level		GLH			
	Units Principles of fish/shellfish quality assessment	Level		GLH	14 M/602/0628		
IVQ Fish and Shellfish Quality Assessment	Units Principles of fish/shellfish quality assessment Principles of seafood quality science	Level		GLH	14 M/602/0628 20 J/602/0621	2 Units required from these 3	accredited Uni
	Units Principles of fish/shellfish quality assessment Principles of seafood quality science demonstrate skills in assessment of shellfish quality	Level	Credits 3 3 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	GLH 3 4 2 1 2	14 M/602/0628 20 J/602/0621 17 D/503/2926	2 Units required from these 3	accredited Uni New
	Units Principles of fish/shellfish quality assessment Principles of seafood quality science demonstrate skills in assessment of shellfish quality demonstrate skills in assessment of cooked fish or shellfish quality	Level	Credits 3 3 2 2 2	GLH 3 4 2 1 2	14 M/602/0628 20 J/602/0621 17 D/503/2926 8 H/503/2927	2 Units required from these 3	New
	Units Principles of fish/shellfish quality assessment Principles of seafood quality science demonstrate skills in assessment of shellfish quality demonstrate skills in assessment of cooked fish or shellfish quality demonstrate skills in raw fish quality assessment	Level	Credits 3 3 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	GLH 3 4 2 1 2	14 M/602/0628 20 J/602/0621 17 D/503/2926 8 H/503/2927 17 K/503/2928	2 Units required from these 3	accredited Uni New New
Fish and Shellfish Quality Assessment	Units Principles of fish/shellfish quality assessment Principles of seafood quality science demonstrate skills in assessment of shellfish quality demonstrate skills in assessment of cooked fish or shellfish quality demonstrate skills in raw fish quality assessment Totals		Credits 3 3 2 2 2 1	GLH 3 4 2 1 2 2 0	14 M/602/0628 20 J/602/0621 17 D/503/2926 8 H/503/2927 17 K/503/2928	2 Units required from these 3	accredited Uni New New
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Fish and Shellfish Quality Assessment	Units Principles of fish/shellfish quality assessment Principles of seafood quality science demonstrate skills in assessment of shellfish quality demonstrate skills in assessment of cooked fish or shellfish quality demonstrate skills in raw fish quality assessment Totals Units Principles of Controlling Bivalve Purification Processing		Credits 3 3 2 2 2 1	GLH 3 4 2 1 2 2 0	14 W/602/0628 20 J/602/0621 17 D/503/2926 8 H/503/2927 17 K/503/2928 59	changed Level and GLH	accredited Uni New New New New
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Fish and Shellfish Quality Assessment	Units Principles of fish/shellfish quality assessment Principles of seafood quality science demonstrate skills in assessment of shellfish quality demonstrate skills in assessment of cooked fish or shellfish quality demonstrate skills in raw fish quality assessment Totals Units Principles of Controlling Bivalve Purification Processing Principles of Managing Safety in Bivalve Purification Operations Demonstrate skills in controlling bivalve purification processing	Level	Credits 3 3 2 2 2 1	GLH 3 4 2 2 1 2 2 0 GLH 2 4 2 4 2	14 M/602/0628 20 J/602/0621 17 D/503/2926 8 H/503/2927 17 K/503/2928 59 20 A/503/3100 32 F/503/3101 18 J/503/3102	changed Level and GLH title revised title revised	accredited Uni New New New New New
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Fish and Shellfish Quality Assessment IVQ Bivalve Purification Operations Management	Units Principles of fish/shellfish quality assessment Principles of seafood quality science demonstrate skills in assessment of shellfish quality demonstrate skills in assessment of cooked fish or shellfish quality demonstrate skills in raw fish quality assessment Totals Units Principles of Controlling Bivalve Purification Processing Principles of Managing Safety in Bivalve Purification Operations Demonstrate skills in collecting data and monitoring in bivalve purification Demonstrate Skills in managing safety in bivalve purification operations Totals	Level	Credits 3 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 3 3 2	GLH 3 4 2 2 3 GLH 2 4 2 1 3 2 2 2 3 2 2 3 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3	14 W/602/0628 20 J/602/0621 17 D/503/2926 8 H/503/2927 17 K/503/2928 59 20 A/503/3100 32 F/503/3100 18 J/503/3102 11 J/503/3102 11 J/503/3104	changed Level and GLH title revised title revised Amendment made to GLH as was not accepted on RITS at '11'	accredited Uni New New New New New New
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