

## Level 2 Fish and Shellfish Industry Skills Occupational Standards

Developed over several years by Improve and the Sea Fish Industry Authority, the following 162 units represent the most comprehensive analysis of the skills and knowledge required to perform competently in a wide range of Level 2 fish and shellfish roles.

The links are to files held on the Seafood Training Academy website, so please report any issues to [academy@seafish.co.uk](mailto:academy@seafish.co.uk).

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Level 2 FSIS Title and link
<a href="#">Fillet fish by hand</a>
<a href="#">Understand how to fillet fish by hand</a>
<a href="#">Process fish by hand</a>
<a href="#">Understand how to process fish by hand</a>
<a href="#">Grade fish-shellfish by hand</a>
<a href="#">Understand how to grade fish-shellfish by hand</a>
<a href="#">Intake fish-shellfish</a>
<a href="#">Understand how to intake fish-shellfish</a>
<a href="#">Control fish-shellfish defrosting</a>
<a href="#">Understand how to control fish-shellfish defrosting</a>
<a href="#">Shuck bivalves by hand</a>
<a href="#">Understand how to shuck bivalves by hand</a>
<a href="#">Pack and ice fish-shellfish</a>
<a href="#">Understand how to pack and ice fish-shellfish</a>
<a href="#">Grade fish-shellfish by machine</a>

Understand how to control processes in food manufacture
Control the fish-shellfish brining process
Understand how to control the fish-shellfish brining process
Control the dry curing of fish
Understand how to control the dry curing of fish
Control the fish-shellfish smoking process
Understand how to control the fish-shellfish smoking process
Control the fish-shellfish marinating process
Understand how to control the fish-shellfish marinating process
Gut and clean fish by hand
Understand how to gut and clean fish by hand
Assemble fish-shellfish products by hand
Understand how to assemble fish-shellfish products by hand
Extract shellfish meat by hand
Understand how to extract shellfish meat by hand
Control shellfish meat extraction operations
Understand how to control shellfish meat extraction operations
Pack live shellfish for despatch
Understand how to pack and care for live shellfish for despatch
Control fish gutting operations
Control fish skinning operations
Monitor product quality in food operations
Understand how to use fish-shellfish quality assessment methods
Harvest fish for food supply
Understand how to harvest fish for food supply
Carry out shellfish depuration processing
Understand how to carry out shellfish depuration processing

Control shellfish depuration processing
Understand how to control shellfish depuration processing
Operate central control systems in food manufacture
Understand how to operate central control systems in food manufacture
Control size reduction in food manufacture
Control weighing in food manufacture
Control mixing in food manufacture
Control heat treatment in food manufacture
Control separation in food manufacture
Control temperature reduction in food manufacture
Control forming in food manufacture
Control depositing in food manufacture
Control defrosting in food manufacture
Understand how to control defrosting in food manufacture
Prepare sauces and marinades by hand in food manufacture
Understand how to prepare sauces and marinades in food manufacture
Control enrobing in food manufacture
Monitor and maintain storage conditions in food operations
Contribute to the effectiveness of food retail operations
Understand how to contribute to the effectiveness of food retail operations
Sell food products in a retail environment
Understand how to sell food products in a retail environment
Maximise sales in a food retail environment
Understand how to maximise sales of food products in a retail environment
Process fish-shellfish in a sales environment
Understand how to process fish-shellfish in a sales environment
Display fish-shellfish in a sales environment

Understand how to display fish-shellfish in a sales environment
Prepare ingredients and store fillings and toppings in food manufacture
Understand how to prepare and store savoury fillings and toppings in food manufacture
Produce individual packs by hand in food operations
Prepare to operate a counter-take away service in food operations
Understand how to operate a counter-take away service in food operations
Operate a counter-take away service in food operations
Understand how to prepare to operate a counter-take away service in food operations
Prepare to operate a table-tray service in food operations
Understand how to prepare to operate a table-tray service in food operations
Operate a table-tray service in food operations
Understand how to operate a table-tray service in food operations
Finish bake-off products
Understand how to finish bake-off products
Understand how to supply materials for production in food operations
Understand how to assemble and process products for food service
Monitor food hygiene standards using rapid test methods in operations
Understand how to monitor food hygiene standards using rapid test methods in operations
Lift and handle materials safely in food operations
Understand how to lift and handle materials safely in food operations
Contribute to environmental safety in food operations
Principles of HACCP based food safety in manufacturing
Understand how to contribute to environmental safety in food operations
Maintain promote and improve environmental good practice in food operations
Understand how to monitor and improve environmental good practice in food operations
Contribute to the maintenance of plant and equipment in food operations
Understand how to contribute to the maintenance of plant and equipment in food operations

Store goods and materials in food operations
Understand how to store and organise goods and materials in food operations
Supply materials for production in food operations
Produce product packs in food operations
Understand how to produce product packs in food operations
Pack orders for despatch in food operations
Understand how to pack orders for despatch in food operations
Prepare orders for despatch in food operations
Understand how to prepare orders for despatch in food operations
Carry out product changeovers in food manufacture
Understand how to carry out product changeovers in food manufacture
Contribute to problem diagnosis in food manufacture
Understand how to contribute to problem diagnosis in food manufacture
Contribute to problem resolution in food manufacture
Understand how to contribute to problem resolution in food manufacture
Control wrapping in food manufacture
Understand how to control processes in food manufacture
Slice and bag individual food products
Understand how to slice and bag individual food products
Control washing and drying machinery in food operations
Understand how to control washing and drying machinery in food operations
Sharpen cutting tools for use in food operations
Understand how to sharpen cutting tools for use in food operations
Control hygiene cleaning in food operations
Understand how to control hygiene cleaning in food operations
Deal effectively with waste in food operations
Understand how to deal effectively with waste in food operations

Monitor and control waste disposal in food operations
Understand how to monitor and control the recovery and separation of by-products in food operations
Fill or extrude meat and meat-based mixtures
Understand how to fill or extrude meat and meat-based mixtures
Understand how to monitor and control waste disposal in food operations
Monitor and control the recovery and separation of by-products and waste disposal in food operations
Work effectively with others in food operations
Understand how to work effectively with others in food operations
Maintain product quality in food operations
Understand how to maintain product quality in food operations
Maintain workplace food safety standards in operations
Understand how to maintain workplace food safety standards in operations
Maintain workplace health and safety in food operations
Understand how to maintain workplace health and safety in food operations
Contribute to continuous improvement for achieving excellence in food operations
Understand how to contribute to continuous improvement for achieving excellence in food operations
Clean in place -CIP- plant and equipment in food operations
Understand how to prepare for and conduct cleaning in place -CIP- of plant and equipment in food operations
Understand how to avoid contamination and complete cleaning in place -CIP- of plant and equipment in food operations
Carry out task hand-over procedures in food manufacture
Understand how to carry out task hand-over procedures in food manufacture
Principles of fish-shellfish smoking
Principles of displaying fish-shellfish in a sales environment
Principles of marine finfish product knowledge

Principles of shellfish non-marine finfish and marine food products Product Knowledge
Principles of seafood quality science
Principles of frying fish and chips
Principles of brining and salting fish-shellfish
Principles of fish-shellfish quality assessment
Principles of sterile processing in food technology
Principles of cans and closing cans in food manufacture
Assemble and process food service products
Principles of supporting an organisational culture in a food business
Principles of setting targets and monitoring performance in a food business
Principles of organisational compliance in a food business
Principles of food safety for manufacturing
Principles of clean in place (CIP) in food operations
Principles of using and storing materials in food operations
Principles of product quality and improvements in food operations