

## Potential Level 2 Units for Intermediate Apprenticeship Fishmongers

These are just some of the units available in the fish and shellfish framework at Level 2. There are far more units than can be accommodated in even a Level 2 Diploma so it is vital that a considered and careful selection of units is made. The selection should address the needs of the business and the needs of the apprentice. The detail of each unit can be viewed by clicking on the linked text. For more information please contact [academy@seafish.co.uk](mailto:academy@seafish.co.uk)

[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](#)

[Extract shellfish meat by hand](#)

[Understand how to extract shellfish meat by hand](#)

[Display fish shellfish in a sales environment](#)

[Understand how to display fish shellfish in a sales environment](#)

[Sharpen cutting tools for use in food operations](#)

[Understand how to sharpen cutting tools for use in food operations](#)

[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](#)

[Intake fish shellfish](#)

[Understand how to intake fish shellfish](#)

[Store goods and materials in food operations](#)

[Understand how to store and organise goods and materials in food operations](#)

[Assemble fish shellfish products by hand](#)

[Understand how to assemble fish shellfish products by hand](#)

[Grade fish shellfish by hand](#)

[Understand how to grade fish shellfish by hand](#)

[Shuck bivalves by hand](#)

[Understand how to shuck bivalves by hand](#)

[Pack and ice fish shellfish](#)

[Understand how to pack and ice fish shellfish](#)

[Gut and clean fish by hand](#)

[Understand how to gut and clean fish by hand](#)

[Pack live shellfish for despatch](#)

[Understand how to pack and care for live shellfish for despatch](#)

[Contribute to the effectiveness of food retail operations](#)

[Understand how to contribute to the effectiveness of food retail operations](#)

[Work effectively with others in food operations](#)

[Understand how to work effectively with others in food operations](#)

[Maintain workplace food safety standards in operations](#)

[Maintain workplace health and safety in food operations](#)

[Deal effectively with waste in food operations](#)

[Understand how to deal effectively with waste in food operations](#)

[Maintain product quality in food operations](#)

[Understand how to maintain product quality in food operations](#)

[Understand how to maintain workplace food safety standards in operations](#)

[Understand how to maintain workplace health and safety in food operations](#)

These units represent 97 credits. A Level 2 Diploma in fish and shellfish industry skills can be achieved with only 37 credits from this list.

Total OS Credits = 41

Total OK Credits = 43

Total UK Credits = 13