

**List of Unit Titles available within the level 2 Fish and Shellfish SVQ/Apprenticeship.**

For more information please contact Polaris Learning, SQA or Seafish (Hull)

<b>Unit #</b>	<b>Level 2 Ref and Title</b>
3193	Control enrobing in food manufacture
2181	Prepare sauces/marinades by hand in food manufacture
2175	Control temperature reduction in food manufacture
2280	Fillet fish by hand
2281	Process fish by hand
2282	Grade fish/shellfish by hand
2283	Intake fish/shellfish
2284	Control fish/shellfish defrosting
2285	Shuck bivalves by hand
2286	Pack and ice fish/shellfish
2287	Grade fish/shellfish by machine
2289	Control the fish/shellfish brining process
2290	Control the dry curing of fish
2291	Control the fish/shellfish smoking process
2292	Control the fish/shellfish marinating process
2293	Gut and clean fish by hand
2294	Assemble fish/shellfish products by hand
2295	Extract shellfish meat by hand
2296	Control shellfish meat extraction operations
2297	Pack live shellfish for despatch

2298	Control fish gutting operations
2299	Control fish skinning operations
3286	Use fish/shellfish quality assessment methods
2300	Harvest fish for food supply
2301	Conduct shellfish depuration operations
2302	Control shellfish depuration production
3185	Operate central control systems in food manufacture
3186	Control manual size reduction in food manufacture
2173	Control weighing in food manufacture
2193	Control mixing in food manufacture
3188	Control heat treatment in food manufacture
2174	Control separation in food manufacture
3191	Control forming in food manufacture
3194	Control wrapping and labelling in food manufacture
3192	Control depositing in food manufacture
2180	Control defrosting in food manufacture
2303	Process fish/shellfish for sale in a retail environment
2304	Display fish/shellfish for retail sale
3050	Maintain product quality in food and drink operations
2060	Lift and handle materials safely in food manufacture
2212	Prepare tools and equipment for use in food and drink operations
3210	Clean in place (CIP) plant and equipment in food and drink operations

2081	Store goods and materials in a food environment
2097	Prepare food product orders for customers
2214	Deal with waste in food and drink operations
2178	Slice and bag individual food products
2210	Carry out hygiene cleaning in food and drink operations
2179	Bake off food products for sale
2157	Sell food products in a retail food environment
2158	Display food products in a retail food environment
2159	Prepare and clear areas for counter/take away service
2160	Provide counter/take away service
2161	Prepare and clear areas for table/tray service
2162	Provide a table/take away service
2163	Assemble and process products for food service
3155	Maximise sales of food products in a food retail environment
2001	Plan and organise your own work activities in a food business
2051	Monitor food hygiene standards using rapid test methods
2070	Contribute to the maintenance of plant and equipment in food manufacture
2095	Prepare orders for despatch
2213	Sharpen and maintain cutting tools for use in food and drink operations
3004	Communicate in a business environment (CfA A211)
3212	Use knives in food and drink operations
2021	Contribute to continuous improvement in a food environment

3177	Carry out task hand-over procedures in food manufacture
2061	Contribute to environmental safety in food manufacture
2083	Supply materials for production in food and drink operations
2089	Produce product packs in a food environment
2091	Pack orders for despatch in a food environment
3178	Carry out product changeovers in food manufacture
3184	Contribute to problem diagnosis in a food environment
2172	Contribute to problem resolution in a food environment
2211	Control washing and drying machinery in food and drink operations
3054	Carry out sampling in food and drink operations
2020	Organise and improve work activities for achieving excellence in a food environment
3061	Contribute to the application of improvement techniques for achieving excellence in a food environment
2065	Contribute to sustainable practice in a food environment
2177	Prepare ingredients and store fillings and toppings in food manufacture
2090	Produce individual packs by hand in a food environment
2096	Label food products by hand
3291	Principles of frying fish and chips
3081	Principles of energy efficiency in a food environment
3287	Principles of fish or shellfish for retail sale
3288	Principles of marine finfish
3289	Principles of shellfish, non marine finfish and marine food products
3290	Principles of seafood quality science

3292	Principles of brining and salting fish or shellfish
3293	Principles of fish or shellfish quality assessment
3295	Principles of a specialist seafood sales service
3285	Principles of fish or shellfish smoking
3060	Principles of continuous improvement techniques (kaizen) in a food environment
3080	Principles of sustainability in a food environment
3082	Principles of waste minimisation in a food environment
3083	Principles of efficient water usage in a food environment
2050	Maintain workplace food safety standards in manufacture
3075	Maintain the workplace and health & safety in food manufacture