

## Professional Development Qualifications for Fishmongers

Managers and owners of independent fishmongers are usually highly skilled and knowledgeable about what it takes to run a small business, employ staff, promote their products and service, and of course supply excellent quality fish and shellfish.

The one thing that many fishmongers have lacked in the past is a professional qualification that reflects the nature of their business and their skillset. In England, Wales and Northern Ireland that situation changed with the launch of the Level 3 Fish and Shellfish Industry Skills Certificate and Diploma in late 2013, and the Level 3 SVQ in 2014 for Scotland.

Seafish and the Seafood Training Academy have worked with employers to develop a nationally recognised qualification suitable for fishmongers, and that qualification is the Level 3 fish and shellfish industry skills certificate or diploma, also available as part of an Advanced Apprenticeship.



### What's in the qualification?

Level 3 Fish and Shellfish Industry Skills (FSIS) is a very flexible qualification that can be tailored to meet the needs of fishmongers. Typically, a fishmonger undertaking this qualification would complete a range of theory and practice units covering:

- *Principles of fish and shellfish product knowledge;*
- *Principles of fishmonger practice;*
- *Principles of the fishmonger industry;*
- *Principles of displaying fish and shellfish for retail sale;*
- *Managing fish/shellfish operations;*
- *Quality Assessment;*
- *Setting up and maintaining food retail operations;*
- *Customer service;*
- *Maximising sales.*

This is a challenging qualification, but fishmongers probably have the widest set of skills of anyone working in the industry. Ultimately though, completing the qualification will be rewarding to both the professional fishmonger and their business, as they use the units to improve their knowledge and understanding, the competence of their staff, and even make improvements to practices and procedures within the business.

### **How long does it take and how do I do it?**

This is not a quick and easy qualification, nor should you rush it, so expect to take up to a year to complete. It's largely up to you how quickly you progress as the qualification will go at the pace you decide is right for you. As the qualification is all about you and your business, it will fit around you and your business.

You may wish to attend a training course or two, and there will be some online learning as well. You may want to carry out one or two work-based projects or studies – the kind of thing that helps you complete your qualification while also improving the business.

During your development programme you will be closely supported by your approved centre, and they will be closely supported by Seafish and the Seafood Training Academy, Billingsgate and our network of trainers.

Each fishmonger will be able to benefit from a range of standardised training resources and at the same time supported in their exploration of the other learning opportunities they need to complete their development programme.



### **How do we proceed?**

The next step should be to contact us so that we can arrange for an adviser to get in touch and perhaps visit. The Adviser will help to identify how the qualification can fit into the business, what it might cost to deliver and if funding is available.

This might be a big step for a learner and it is important that they have all the facts before a decision is made. Seafish is independent of this process and we can be called upon for independent advice as well.

For more information please consult the [Seafood Training Academy](#) website where you will find a selection of training materials and information leaflets about fish and shellfish qualifications and [Apprenticeship](#) opportunities.