

Level 3 VRQ Award in Fish Frying Operations:

Background to VRQs

Vocationally Related Qualifications or VRQs are standards-based qualifications that are delivered by means of training courses or distance learning programmes. They have been developed by Seafish and seafood industry employers to support off the job training and development. They are nationally recognised and are awarded by Food and Drink Qualifications Ltd.

What is the Level 3 Award?

- A new qualification for managers/supervisors of fish and chip businesses
- Nationally recognised and eligible for funding support
- Delivered by distance learning and/or as a taught programme
- Developed by Seafish for the fish and shellfish industry



The Fish Frying VRQ is a qualification for fish and chip business managers and supervisors that covers the key areas of frying, food safety, health and safety, staffing, brand management and marketing. Made up of three individual units, the qualification can be achieved flexibly through a mix of taught courses, distance learning etc.

What are the benefits?

The new qualification has been developed to recognise the content of training programmes such as the NFFF's "3-day friers" course, or Seafish's Fish Frying Skills distance learning programme.

But, the new qualification goes further than that as it also looks at how you operate your business and how you would apply your skills and understanding to managing all the elements that make up a successful fish and chip business.

The qualification provides a framework around which to learn, and for the successful candidate, a recognition of their expertise and skills.



Tell me more

The qualification is made up of three individual units. They are:

- Principles of Frying Fish and Chips – a substantial theory unit covering the essential knowledge of how to combine potatoes, fish and a frying medium into the nations favourite take-away;
- Principles of Managing Fish and Chip Operations – another substantial theory unit. This one covers the requirements of any successful business, how raw materials, staff, brand and marketing are managed to provide effective customer service in a competitive commercial market;
- Demonstrate Skills in Frying Fish and Chips – a smaller practical skills unit that provides you with an opportunity to demonstrate just how good you are as a frier.

How do I register for the qualification?

The qualification is only be available to new trainees who either undertake the NFFFs 3 day friers training course, or to participants in Seafish's fish frying skills distance learning programme. In the future we may develop a suitable transition or 'top-up' programme for existing fish frying who wish to achieve the new qualification.

Registration forms can be obtained from Seafish and the NFFF and the programme will be offered from May 2012.

The assessments for the qualification will be administered by a suitable FDQ approved Centre, supported by Seafish and NFFF approved frying skills assessors.

Costs

The cost of delivering the qualification will be kept as low as practicable. This will depend upon which Approved Centre is used and which training course underpins the training and assessment.

How can I find out more?

Seafish is leading on these developments. For more information please contact Lee Cooper at Seafish T. 01482 486482 or E. academy@seafish.co.uk

More information can also be found on the Seafood Training Academy website at: <http://www.seafoodacademy.org/SeafoodProgrammesFF.html>

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