

New proposed units for inclusion in the Level 2 Fish and Shellfish Industry Skills Framework.

Understand how to prepare to operate a table tray service in food operations

Understand how to prepare to operate a counter take away service in food operations

Understand how to prepare and store sweet fillings and toppings in food manufacture

Understand how to prepare and store savoury fillings and toppings in food manufacture

Understand how to operate a table tray service in food operations

Understand how to operate a counter take away service in food operations

Understand how to monitor oil frying operations

Understand how to finish bake-off products

Understand how to display food products in a retail environment

Understand how to assemble and process products for food service

Produce individual packs by hand in food operations

Prepare to operate a table tray service in food operations

Prepare to operate a counter take away service in food operations

Prepare ingredients and store fillings and toppings in food manufacture

Operate a table tray service in food operations

Operate a counter take away service in food operations

Monitor oil frying operations

Finish bake-off products

Display food products in a retail environment

Assemble and process food service products