

Seafood Industry Apprenticeships

Food and Drink Process Operator Standard

Level 2

An Apprenticeship is a job with training. It is designed around an approved standard to enable apprentices to gain new knowledge, skills and behaviours.

The food and drink process operator standard was designed by employers in the food and drink industry, including seafood employers.

It allows the apprentice to gain knowledge, skills and behaviours to industry standards that are needed for their current job or for a longer career within the seafood industry, along with functional and personal skills, required for their immediate job and future career. These are acquired through a mix of:

- learning in the workplace on the job,
- Off-the-job training
- the opportunity to practice and embed new skills in a real work context.

The latest version of the food and drink process operator *standard* allows fish merchants, primary processors and other seafood businesses to benefit from the food and drink apprenticeship support available from Grimsby Institute.

On completion of this programme, apprentices will be able to carry out their roles using a range of tools and equipment and will be able to respond appropriately to a range of operating problems and issues. They will be able to handle food products safely and hygienically. They will be able to follow Standard Operating Procedures (SOPs) to maintain quality and to ensure products meet customer requirements.

Following completion of the programme, individuals will have developed an understanding of the improvement processes used in the seafood industry and will know when it is appropriate to flag up issues to a supervisor or manager. They will understand food safety and its importance of the industry. They will be effective communicators who are able to work well with others. They will have a solid grounding in most aspects of seafood production and processing and have a good level of product knowledge.



Typical seafood roles may include:

- Filleting and knife skills;
- Coating and similar operations;
- Fish smoking operations;
- General and multi-role operatives.

This apprenticeship ensures that apprentices have the skills needed to be an effective seafood industry *Food and Drink Process Operative*. This is done through building their knowledge, skills and behaviours in the following areas:

- Carrying out fish and shellfish operations.
- Problem solving.
- Effective knowledge of food safety, health and safety
- Following Standard Operating Procedures
- Contribute to an efficient and effective workplace.

End Point Assessment:

- Written multiple choice
- knowledge test
- Professional interview/discussion
- Practical Observation of workplace skills

What will the programme cover?

The apprenticeship standard consists of:

- Knowledge, skills and behaviours that meet industry standards
- Functional Skills in Mathematics and English if required

* If recent GCSE qualifications include Maths and English at Grade C (or a 4) or above, these can be used as concessions in place of taking these qualifications.

Benefits to Employers:

In addition to eager, motivated staff who are committed to on the job training and development, industry research has highlighted numerous direct and indirect benefits of Apprenticeships for both recruiting new apprentices and for training your workforce:

- 80% Companies who invest in apprentices have reported a significant increase in employee retention
- 77% of employers believe apprenticeships make them more competitive
- 76% of employers agree they make their workplace more productive.
- 81% of consumers favour using a company which takes on apprentices.
- The Government will contribute towards the cost of training an apprentice.
- 92% of employers who employ apprentices believe that Apprenticeships lead to a more motivated and satisfied workforce.
- 83% of employers who employ apprentices rely on their Apprenticeships programme to provide the skilled workers that they need for the future.

Equal Opportunities

The Institute guarantees that it will deal fairly and effectively with all students, staff and visitors and offer quality of opportunity on the basis of age, creed, gender, impairment, learning difficulty, marital status, national origin, race, religion or sexuality. Students have the right to expect that this will apply to them without prejudice or discrimination and that they also have the obligation to deal fairly and effectively with other students and staff regardless of age, creed, gender, impairment, learning difficulty, marital status, national origin, race, religion or sexuality. Grimsby Institute of Further and Higher Education will endeavour to comply with the Disability Discrimination Act, Part IV, which requires public bodies to make every effort to support persons with disability.

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All Divisions of the Institute are committed to implementing an A.P.L. service to ensure clients maximise the opportunity to gain qualifications based on experience and knowledge.

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