

Why read this leaflet?

If you are interested in fish and shellfish qualifications as a means of developing the skills and knowledge of your existing employees, or in apprenticeships as a means of recruiting enthusiastic individuals eager to learn and develop their skills, then *fish and shellfish processing or food industry skills* SVQs and apprenticeships could be just the tonic your business needs.

Summary

In Scotland, the Fish and Shellfish Processing SVQ Level 2 SVQ and Food Industry Skills Level 3 SVQ qualifications are, and as far as fish friers are concerned, the qualifications that are best suited to their needs.

Level 2 Fish and Shellfish Processing SVQ

Don't be put off by the title; this is a qualification for the whole of the onshore sectors including fish frying. The Level 2 qualification outwith Scotland is poorly equipped with units for fish friers, but the later Scottish version of fish and shellfish processing skills has a number of useful food service units that can be used by fish friers.



The Level 2 qualification is available for staff working in a fish and chip business who are involved in customer service or fish frying at an operative or team leader level. Staff will need to do a number of general food units including food safety and health and safety, and can select up to two units from a series of food service units.

Level 3 Food Industry Skills

Both Fish & Shellfish Industry Skills (FSIS) and Food Industry Skills (FIS) Level 3 qualifications have a large number of generic units covering food safety, health and safety and other topics of use to fish friers, *that are common to both qualifications*.

The key units for a fish frying business though are likely to be those fish frying, food service and customer service units that related to what you do in a fish and chip shop or restaurant. In Scotland however, there is not yet an equivalent to the Level 3 fish and shellfish qualification available south of the border. Such a qualification should become approved in early 2014.

For the moment, level 3 Food Industry Skills is the most suitable qualification for managers in Scottish fish frying businesses.

Level 3 – for managers and deputy managers

1. *Plan and coordinate food services* – ensuring that resources are available to meet expected demand, and monitoring how food services are delivered are vital if a business is to be successful.
2. *Set up and maintain food service operations* – this unit covers task allocations, support and monitoring of the outputs of employees.
3. *Monitor and evaluate customer service* – ensuring that planning, monitoring and maintaining an effective and efficient customer service in food operations.
- 4.

How long will they take?

This is not a simple question to answer. The fish and shellfish qualification may be taken on its own or as part of an apprenticeship. The learner (and their employer) may simply be looking for a qualification that recognises their existing abilities.

A simple approach to a Level 2 qualification with the intention of identifying and accrediting the existing skills of the workforce could be achieved in as little as 6 months.

Or, the learner may be looking for a challenge and a chance to learn new things and grow in capability. This latter approach is often the one that brings the most benefits to the learner and the business alike.

Usually apprenticeships should take at least 12 months and perhaps 18 months to complete. Sometimes they will take longer than this, and it's often these longer timescales that bring the most benefits, particularly for those working at advanced Levels.

For more information, and a free diagnostic assessment from a Seafish recognised provider, contact Seafish by email or telephone.
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