

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 industry skills* could be just the tonic your business needs.

These qualifications are available for managers, supervisors, team leaders and operatives and are closely matched to the needs of businesses and individuals alike.

Summary

This leaflet explains the range of units available and how to select the fish and shellfish units that can make your Level 2 or 3 fish and shellfish industry skills vocational qualification the perfect fit for fish and shellfish smokers.

A selection of Units

Title	Level 2	Level 3
Control the brining process	•	
Understand how to control the brining process	•	
Control the dry curing of fish	•	
Understand how to control the dry curing of fish	•	
Control the smoking process	•	
Understand how to control the smoking process	•	
Principles of fish and shellfish smoking	•	•
Principles of brining and salting fish or shellfish	•	•
Manage fish/shellfish operations		•
Understand how to manage fish/shellfish operations		•
Monitor fish / shellfish operations		•
Understand how to monitor fish / shellfish operations		•
Control and monitor safe supply of raw materials and ingredients		•
Monitor product quality in food operations		•
Maintain, promote and improve environmental good practice in operations		•

The Qualification

It's worth noting that even though you can mix and match the units to meet your own requirements, there are a few rules that have to be followed. Whether you elect to undertake the certificate or diploma though, the resulting qualification will be nationally recognised.

So what could your qualification look like?

For a fish smoker manager – A Level 3 certificate or diploma

Principles of brining, salting and smoking fish/shellfish. Skills and knowledge to manage fish/shellfish operations, process control in food manufacture, quality control and testing, managing storage and the quality of work activities – for example.

For a smoking supervisor – A level 2 certificate



Principles of brining, salting and smoking fish/shellfish. Skills and knowledge to control the curing and smoking process. The mix of Level 2 practical units and Level 3 theory units provides a good balance in a Level 2 qualification.

Operatives / Team Leaders

The Level 2 qualification can include some of the theory and practical units in smoking, plus a good mix of other general food operations units. There are even packing and despatch units for learners working in these job roles.

The actual mix of units can be altered to suit individuals working in the smoking department at any level.

The advantages and disadvantages should be carefully considered, both for the business and the learners.

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