



## Fish and Shellfish Industry Skills

## Building skills and talent in fish and shellfish

The onshore sectors of the fish and shellfish industry include processing, manufacturing, wholesale, retail and food service.

These parts of the industry encompass almost 15,000 businesses, employing more than 70,000 individuals. Businesses range from large processors and manufacturers to micro-businesses.

Against this backdrop, the suite of fish and shellfish qualifications has been designed by employers to meet the needs of industry and the businesses which comprise it.

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The success of our industry depends upon our people. These qualifications meet the needs of employers and help develop the technicians and managers of tomorrow.

Lee Cooper, Seafish



## Fish and shellfish industry qualifications

These qualifications enable individuals working in fish and shellfish operative or technical roles to develop the skills and knowledge required at work.

### Units enable learners to qualify in areas as diverse as:

- storage and handling
- fish and shellfish processing
- sales and service
- fish frying
- packing and distribution

The broad menu of skills and knowledge within the qualifications can be chosen to reflect roles, responsibilities and development needs.

These include compliance functions like food safety and health and safety; operative functions, fish and shellfish processing, sales, problem resolution and specific functions like packaging and labelling.

These fish and shellfish qualifications are available at both levels 2 and 3, as award, certificate and diploma.

They can be taken as part of an apprenticeship programme.



## What are competence based qualifications?

These fish and shellfish industry skills qualifications are also known as proficiency or competence based qualifications.

They are popular with employers as training and assessment can be carried out largely within the workplace. This means qualifications can be undertaken and assessed during the working day and require minimal time off the job.

The qualifications and associated training can be tailored to an individual's daily work and business procedures, to ensure maximum benefit is derived by both the learner and their business.

## About FDQ

We pioneer innovative food industry qualifications; designed to drive skills, knowledge and sustainable business results. Regulated by Ofqual, we have the power to develop and award specialist food industry qualifications. We offer a portfolio packed with sector and supply chain qualifications.

For more information or to speak to our experts, please visit:  
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