

Level 2 (QCF) Certificate Fish and Shellfish Industry Skills

TRAINING
SOLUTIONS
FOR THE
**SEAFOOD
INDUSTRY**



This qualification is designed for staff who are working in the fish and shellfish processing and supply industry. It offers the opportunity to develop skills and knowledge required to prove competence at work. It will also suit learners who are competent at core industry activities and are looking for ways of developing their existing skills and knowledge, perhaps to support multi-skilling or increase productivity at work.

For the first time, this qualification offers the fish and shellfish industry a unique mix of occupational skills and knowledge units covering processing, sales or support competences within the fish and shellfish industry, combined with detailed fish and shellfish technical knowledge units relevant to all roles.

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When does the programme start?

The start date and duration of the programme is flexible.

Who is the awarding body?

FDQ & City & Guilds

What can I do next?

(Level 3) Proficiency in Food Manufacturing Excellence

How much does the course cost?

Price on application, however this course can be funded (subject to eligibility and changes in Government funding).

Qualification structure

The qualification is made up of a number of units from five groups:

- Fish and shellfish processing skills units
- Fish and shellfish sales units
- Support Operations units
- Common Operations units
- Fish and shellfish knowledge units

Assessment of proficiency qualifications

Learners are assessed in the workplace, carrying out their normal daily tasks to demonstrate their competence.

A portfolio of evidence is collected to show competence achieved against the units of the qualification, which are signed off by the assessor. The assessor may also assess the learner's knowledge and understanding through questions relating to the units.

Benefits to Employers

- Have teams who can understand seafood quality and assessment
- Make decisions about product quality and safety
- Understand the processing of seafood from catch, through manufacture to retail
- Develop specialist skills, through species identification and smoked produce
- Specialist skills available for fish mongering, smoking, retail and manufacturing

Equal Opportunities

The Grimsby Institute Group 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. The Grimsby Institute Group will endeavour to comply with the Disability Discrimination Act, Part IV, which requires public bodies to make every effort to support persons with disability.

Accreditation of Prior Learning (A.P.L.)

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

This information is issued for general guidance of prospective students, and does not form part of any contract. Any Grimsby Institute Group programme is provided subject to its continuing viability in terms of enrolments, and in some cases a course may be awaiting validation by the awarding body.

Accordingly the Grimsby Institute Group reserves the right to withdraw or make alterations to courses at any time.