

Fish and Shellfish Intermediate Apprenticeship

The Level 2 Certificate also forms the basis for the Fish and Shellfish Intermediate Apprenticeship. This apprenticeship programme is flexible and adaptable to a variety of businesses and activities in fish and shellfish.

What could the Apprenticeship look like?

All Intermediate Apprenticeships are made up of a Level 2 IPQ at their core along with basic or functional skills, employee rights and responsibilities, and personal learning and thinking skills outcomes. These other outcomes are fixed, but the fish and shellfish industry skills certificate provides the flexibility to tailor the apprenticeship to meet the needs of both the business and the apprentice. So, what might a fish and shellfish apprenticeship look like in more detail?

Here are a few suggestions for the kind of skills and knowledge units that could be used to form a flexible apprenticeship in fish and shellfish industry skills.

A primary processing apprenticeship

- Fish filleting, hand process and/or skinning units;
- Intake and/or grading units;
- Packing, icing, despatch units;
- Food safety, support operations and other units.

A fishmongering apprenticeship

- Intake/storage, hand processing units;
- Display and merchandising units;
- Food safety, support operations and other units;
- Principles of fish and shellfish product knowledge units.

A smoking apprenticeship

- Fish filleting, hand process and/or skinning units;
- Brining, curing, marinating and smoking skills and knowledge units;
- grading, despatch, food safety and other operations units;
- Principles of brining, salting and smoking.

A seafood manufacturing apprenticeship

- Machine processing units for filleting, skinning, shucking etc;
- Manufacturing units in size reduction, weighing, heat treatment, depositing forming etc;
- Quality assessment, quality assurance, food safety and operational units.

A shellfish apprenticeship

- Intake, grading, depuration units;
- Shucking and meat extraction units;
- Live packing, icing, despatch units;
- Food safety, support operations and other units.

A Flexible Approach

Mix and match Level 2 skills and knowledge units with higher level units that cover the Principles of....

- Product knowledge;
- Smoking;
- Quality assessment;
- Canning and sterile processing;
- Retail Displays.