

Level 2 Qualifications for Proficiency in Fish and Shellfish Industry Skills

Qualification Structures

Level 2 Award for Proficiency in Fish and Shellfish Industry Skills

National Qualification Number – 501/2054/2

To achieve the full level 2 Award, learners must achieve a minimum of 10 credits, comprising of the following combination of credits from each of the three unit groups:

- **Group A**– minimum of 8 credits
- **Group B**– it is not mandatory to take any units from Group B

Any further credit achieved up to 12 credits will be recorded with all the units that have been achieved towards the qualification

Group A – Fish and Shellfish Processing Skills, Fish and Shell Fish Retail and Support Operations Units

Group B – Common Operations Units

Level 2 Certificate for Proficiency in Fish and Shellfish Industry Skills

National Qualification Number – 501/1903/5

To achieve the full level 2 Certificate, learners must achieve a minimum of 27 credits, comprising of the following combination of credits from each of the three unit groups:

- **Group A** – a minimum of 21 credits
- **Group B** – it is not mandatory to take any credits from Group B, but up to 4 credits can be achieved
- **Group C**– it is not mandatory to take any credits from Group C, but up to 6 credits can be achieved

Any further credit achieved up to 36 credits will be recorded with all the units that have been achieved towards the qualification

Group A – Fish and Shellfish Processing Skills, Fish and Shell Fish Retail and Support Operations Units

Group B – Common Operations Units

Group C – Fish and Shell Fish Knowledge Units

Level 2 Diploma for Proficiency in Fish and Shellfish Industry Skills

National Qualification Number – 501/2050/5

To achieve the full level 2 Diploma, learners must achieve a minimum of 37 credits, comprising of the following combination of credits from each of the three unit groups:

- **Group A**– minimum of 7 credits and a maximum of 18 credits
- **Group B**– minimum of 22 credits
- **Group C** – it is not mandatory to take any units from Group C, but up to 8 credits can be achieved

Any further credit achieved up to 67 credits will be recorded with all the units that have been achieved towards the qualification.

Group A – Fish and Shellfish Knowledge Units

Group B – Fish and Shell Fish Processing Skills, Fish and Shell Fish Retail and Support Operations Units

Group C – Common Operations Units

Qualification Unit Groups

Fish and Shellfish Processing Skills Units

Unit No.	Unit Type	Unit Title	Credit	Level	GLH	Unit Ref.
P287	OS	Fillet fish by hand	3	2	12	T/602/0520
P288	OK	Understand how to fillet fish by hand	2	2	8	F/602/0522
P289	OS	Process fish by hand	3	2	12	L602/0524
P290	OK	Understand how to process fish by hand	2	2	12	Y/602/0526
P291	OS	Grade fish/shellfish by hand	2	2	7	D/602/0527
P292	OK	Understand how to grade fish/shellfish by hand	3	2	16	K/601/0529
P293	OS	Intake fish/shellfish	2	2	11	D/602/0530
P294	OK	Understand how to intake fish/shellfish	2	2	14	H/602/0531
P295	OS	Control fish/shellfish defrosting	1	2	3	A/601/0535
P296	OK	Understand how to control fish/shellfish defrosting	1	2	6	F/602/0536
P297	OS	Shuck bivalves by hand	2	2	6	J/602/0537
P298	OK	Understand how to shuck bivalves by hand	2	2	11	R/602/0539
P299	OS	Pack and ice fish/shellfish	1	2	6	J/602/0540
P300	OK	Understand how to pack and ice fish/shellfish	2	2	9	R/602/0542
P301	OS	Grade fish/shellfish by machine	2	2	7	Y/602/0543
P77	OK	Understand how to control processes in food manufacture	2	2	10	Y/601/4614
P302	OS	Control the fish/shellfish brining process	3	2	12	H/602/0545
P303	OK	Understand how to control the fish/shellfish brining process	1	2	9	K/602/0546
P304	OS	Control the dry curing of fish	3	2	12	T/602/0548
P305	OK	Understand how to control dry curing of fish	2	2	9	A/602/0549
P306	OS	Control the fish/shellfish smoking process	3	2	12	J/602/0568
P307	OK	Understand how to control the fish/shellfish smoking process	2	2	11	L/602/0569
P308	OS	Control the fish/shellfish marinating process	3	2	12	F/602/0570
P309	OK	Understand how to control the fish/shellfish marinating process	2	2	6	L/602/0572

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Unit No.	Unit Type	Unit Title	Credit	Level	GLH	Unit Ref.
P310	OS	Gut and clean fish by hand	2	2	4	Y/602/5074
P311	OK	Understand how to gut and clean fish by hand	2	2	10	D/602/0575
P312	OS	Assemble fish/shellfish products by hand	2	2	8	H/602/0576
P313	OK	Understand how to assemble fish/shellfish products by hand	2	2	10	M/602/0578
P314	OS	Extract shellfish meat by hand	2	2	10	K/602/0580
P315	OK	Understand how to extract shellfish meat by hand	2	2	10	M/602/0581
P316	OS	Control shellfish meat extraction operations	2	2	9	J/602/1686
P317	OK	Understand how to control shellfish meat extraction operations	1	2	10	L/602/1687
P318	OS	Pack live shellfish for despatch	2	2	10	R/602/1688
P319	OK	Understand how to pack and care for live shellfish for despatch	2	2	10	Y/602/1689
P320	OS	Control fish gutting operations	2	2	10	L/602/1690
P321	OS	Control fish skinning operations	2	2	10	R/602/1691
P322	OS	Monitor product quality in food operations	3	3	20	Y/602/1692
P323	OK	Understand how to use fish/shellfish quality assessment methods	3	2	15	D/602/1693
P324	OS	Harvest fish for food supply	2	2	7	H/602/1694
P325	OK	Understand how to harvest fish for food supply	1	2	4	K/602/1695
P326	OS	Carry out shellfish depuration processing	1	2	9	T/602/1697
P327	OK	Understand how to carry out shellfish depuration processing	2	2	14	A/602/1698
P328	OS	Control shellfish depuration processing	2	3	15	F/602/1699
P329	OK	Understand how to control shellfish depuration processing	3	3	28	K/602/1700
P96	OS	Operate central control systems in food manufacture	2	2	11	T/601/5172
P97	OK	Understand how to operate central control systems in food manufacture	2	2	10	A/601/5173
P330	OS	Control size reduction in food manufacture	3	2	20	M/602/1701
P331	OS	Control weighing in food manufacture	2	2	10	T/602/1702
P332	OS	Control mixing in food manufacture	3	2	20	A/602/1703
P176	OS	Control heat treatment in food manufacture	3	2	20	A/601/4606

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Unit No.	Unit Type	Unit Title	Credit	Level	GLH	Unit Ref.
P95	OS	Control separation in food manufacture	3	2	20	F/601/5174
P76	OS	Control temperature reduction in food manufacture	3	2	20	Y/601/4631
P333	OS	Control forming in food manufacture	3	2	20	F/602/1704
P177	OS	Control depositing in food manufacture	3	2	18	J/601/4608
P334	OS	Control defrosting in food manufacture	2	2	15	J/602/1705
P208	OK	Understand how to control defrosting in food manufacture	3	2	19	D/601/4663
P335	OS	Prepare sauces and marinades by hand in food manufacture	3	2	22	L/602/1706
P336	OK	Understand how to prepare sauces and marinades by hand in food manufacture	2	2	8	R/602/1707
P165	OS	Control enrobing in food manufacture	3	2	17	F/601/4610

Fish and Shellfish Retail Skills Units

Unit No.	Unit Type	Unit Title	Credit	Level	GLH	Unit Ref.
P337	OS	Monitor and maintain storage conditions in food operations	3	3	14	Y/602/1708
P110	OS	Contribute to the effectiveness of food retail operations	2	2	10	H/601/5247
P111	OK	Understand how to contribute to the effectiveness of food retail operations	2	2	11	K/601/5248
P87	OS	Sell food products in a retail environment	2	2	14	L/601/8305
P88	OK	Understand how to sell food products in a retail environment	3	2	20	R/601/8306
P183	OS	Maximise sales in a food retail environment	4	3	20	D/601/5280
P185	OK	Understand how to maximise sales of food products in a retail environment	3	3	24	R/601/5292
P338	OS	Process fish/shellfish in a sales environment	3	2	14	D/602/1709
P339	OK	Understand how to process fish/shellfish in a sales environment	2	2	7	R/602/1710
P340	OS	Display fish/shellfish in a sales environment	2	2	10	Y/602/1711
P341	OK	Understand how to display fish/shellfish in a sales environment	3	2	16	D/602/1712

Support Operations Units

Unit No.	Unit Type	Unit Title	Credit	Level	GLH	Unit Ref.
P68	OS	Monitor food hygiene standards using rapid test methods in operations	3	2	19	F/601/8303

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P69	OK	Understand how to monitor food hygiene standards using rapid test methods in operations	2	2	12	J/601/8304
P70	OS	Lift and handle materials safely in food operations	2	2	10	T/601/8301
P71	OK	Understand how to lift and handle materials safely in food operations	2	2	15	A/601/8302
P9	OS	Contribute to environmental safety in food operations	2	2	5	A/601/2919
P10	OK	Understand how to contribute to environmental safety in food operations	2	2	11	M/601/2920
P342	OS	Maintain, promote and improve environmental good practice in food operations	2	3	10	H/602/1713
P343	OK	Understand how to monitor and improve environmental good practice in food operations	3	3	18	K/602/1714
P11	OS	Contribute to the maintenance of plant and equipment in food operations	3	2	30	T/601/2921
P12	OK	Understand how to contribute to the maintenance of plant and equipment in food operations	3	2	20	A/601/2922
P199	OS	Store goods and materials in food operations	3	2	24	A/601/4623
P200	OK	Understand how to store goods and materials in food operations	4	2	25	F/601/4624
P201	OS	Supply materials for production in food operations	3	2	18	J/601/4625
P202	OK	Understand how to supply materials for production in food operations	3	2	17	L/601/4626
P80	OS	Produce product packs in food operations	3	2	10	A/601/8297
P81	OK	Understand how to produce product packs in food operations	3	2	25	F/601/8298
P203	OS	Pack orders for despatch in food operations	1	2	6	R/601/4627
P204	OK	Understand how to pack orders for despatch in food operations	1	2	6	Y/601/4628
P344	OS	Prepare orders for despatch in food operations	3	2	19	M/602/1715
P345	OK	Understand how to prepare orders for despatch in food operations	3	2	20	M/602/1696
P74	OS	Carry out product changeovers in food manufacture	2	2	11	H/601/8309
P75	OK	Understand how to carry out product changeovers in food manufacture	2	2	16	Y/601/8310
P33	OS	Contribute to problem diagnosis in food manufacture	2	2	10	Y/601/2944
P34	OK	Understand how to contribute to problem diagnosis in food manufacture	2	2	15	D/601/2945
P35	OS	Contribute to problem resolution in food manufacture	3	2	13	H/601/2946

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P36	OK	Understand how to contribute to problem resolution in food manufacture	2	2	18	K/601/2947
P205	OS	Control wrapping in food manufacture	3	2	17	D/601/4632
P77	OK	Understand how to control processes in food manufacture	2	2	10	Y/601/4614
P206	OS	Slice and bag individual food products	2	2	15	T/601/4653
P207	OK	Understand how to slice and bag individual food products	2	2	15	R/601/4658
P209	OS	Control washing and drying machinery in food operations	3	2	16	M/601/4666
P210	OK	Understand how to control washing and drying machinery in food operations	2	2	12	T/601/4670
P346	OS	Sharpen cutting tools for use in food operations	2	2	7	T/602/0632
P347	OK	Understand how to sharpen cutting tools for use in food operations	2	2	14	F/602/0634
P85	OS	Control hygiene cleaning in food operations	3	2	23	J/601/8299
P86	OK	Understand how to control hygiene cleaning in food operations	3	2	28	M/601/8300
P348	OS	Deal effectively with waste in food operations	2	2	8	L/602/0636
P349	OK	Understand how to deal effectively with waste in food operations	2	2	10	R/602/0637
P350	OS	Monitor and control waste disposal in food operations	3	3	15	T/602/0646
P351	OK	Understand how to monitor and control the recovery of by-products in food operations	3	3	27	J/602/0649
P211	OS	Fill or extrude meat and meat-based mixtures	2	2	8	R/601/4675
P212	OK	Understand how to fill or extrude meat and meat-based mixtures	2	2	16	D/601/4677
P766	OK	Understand how to monitor and control waste disposal in food operations	3	3	29	M/602/4517
P896	OS	Monitor and control the recovery and separation of by-products and waste disposal in food operations	2	3	12	T/602/4518

Common Operations Units

Unit No.	Unit Type	Unit Title	Credit	Level	GLH	Unit Ref.
P1	OS	Work effectively with others in food operations	2	2	15	H/601/2896
P2	OK	Understand how to work effectively with others in food operations	2	2	18	K/601/2897
P3	OS	Maintain product quality in food operations	2	2	5	T/601/2899

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P4	OK	Understand how to maintain product quality in food operations	2	2	11	H/601/2901
P5	OS	Maintain workplace food safety standards in operations	2	2	16	K/601/2902
P6	OK	Understand how to maintain workplace food safety standards in operations	2	2	20	M/601/2903
P7	OS	Maintain workplace health and safety in food operations	2	2	4	M/601/2917
P8	OK	Understand how to maintain workplace health and safety in food operations	2	2	18	T/601/2918
P19	OS	Contribute to continuous improvement for achieving excellence in food operations	3	2	14	H/601/2929
P20	OK	Understand how to contribute to continuous improvement for achieving excellence in food operations	2	2	12	Y/601/2930
P82	OS	Clean in place (CIP) plant and equipment in food operations	3	2	19	K/601/8313
P83	OK	Understand how to prepare for and conduct cleaning in place (CIP) of plant and equipment in food operations	2	2	12	M/601/8314
P84	OK	Understand how to avoid contamination and complete cleaning in place (CIP) of plant and equipment in food operations	2	2	13	T/601/8315
P72	OS	Carry out task hand-over procedures in food manufacture	2	2	10	A/601/8316
P73	OK	Understand how to carry out task hand-over procedures in food manufacture	1	2	7	F/601/8317

Fish and Shellfish Knowledge Units

Unit No.	Unit Type	Unit Title	Credit	Level	GLH	Unit Ref.
P352	UK	Principles of fish/shellfish smoking	4	3	21	M/602/0614
P353	UK	Principles of displaying fish/shellfish in a sales environment	3	3	14	T/602/0615
P354	UK	Principles of marine finfish	5	3	20	A/602/0616
P355	UK	Principles of shellfish, non-marine finfish and marine food products	5	3	25	F/602/0617
P356	UK	Principles of seafood quality science	4	3	20	J/602/0621
P357	UK	Principles of frying fish and chips	4	3	18	R/602/0623
P358	UK	Principles of brining and salting fish/shellfish	2	3	13	D/602/0625
P359	UK	Principles of fish/shellfish quality assessment	3	3	14	M/602/0628
P360	UK	Principles of sterile processing in food technology	4	3	30	M/602/3013
P361	UK	Principles of cans and closing cans in food manufacture	2	2	10	K/602/0630

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Key:

Unit Type

UK – Underpinning Knowledge

OS – Occupational Skills

OK – Occupational Knowledge

Unit # in yellow are fish/shellfish specific.

GLH – Guided Learning Hours