

Level 2 Fish and Shellfish Industry Skills Occupational Standards

Developed over several years by Improve and the Sea Fish Industry Authority, the following 107 units represent the most comprehensive analysis of the skills and knowledge required to perform competently in a wide range of Level 3 fish and shellfish roles.

The links are to files held on the Seafood Training Academy website, so please report any issues to academy@seafish.co.uk.

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Unit #	Level 3 FSIS Tile and Hyperlink
1	Control shellfish depuration processing
2	Understand how to control shellfish depuration processing
3	Monitor oil frying operations
4	Understand how to monitor oil frying operations
5	Monitor the reception and holding of live fish/shellfish
6	Understand how to monitor the reception and holding of live fish/shellfish
7	Monitor fish / shellfish operations
8	Understand how to monitor fish / shellfish operations
9	Manage fish/shellfish operations
10	Understand how to manage fish/shellfish operations
11	Develop test samples in food manufacture
12	Understand how to develop test samples in food manufacture
13	Evaluate and improve production in food manufacture
14	Understand how to evaluate and improve production in food manufacture
15	Understand how to monitor food safety management procedures in operations
16	Carry out process control in food manufacture
17	Understand how to carry out process control in food manufacture
18	Monitor wrapping and labeling of products in food operations

- 19 Carry out sampling for quality control in food operations
- 20 Understand how to carry out sampling for quality control in food operations
- 21 Organise the receipt and storage of goods and materials in food operations
- 22 Understand how to organise the receipt and storage of goods and materials in food operations
- 23 Monitor and maintain storage conditions in food operations
- 24 Understand how to monitor and maintain storage conditions in food operations
- 25 Monitor and maintain storage systems and procedures in food operations
- 26 Understand how to monitor and maintain storage systems and procedures in food operations
- 27 Maximise sales in a food retail environment
- 28 Understand how to maximise sales in a food retail environment
- 29 Plan and co-ordinate food services
- 30 Understand how to plan and co-ordinate food services
- 31 Monitor effectiveness of food retail operations
- 32 Set up and maintain food retail operations
- 33 Understand how to co-ordinate food retail operations
- 34 Control energy efficiency in food operations
- 35 Contribute to continuous improvement of food safety in operations
- 36 Understand how to contribute to continuous improvement of food safety in operations
- 37 Control and monitor safe supply of raw materials and ingredients in food operations
- 38 Understand how to control and monitor safe supply of raw materials and ingredients in food operations
- 39 Diagnose problems in food operations
- 40 Understand how to diagnose problems in food operations
- 41 Resolve problems in food operations
- 42 Understand how to resolve problems in food operations
- 43 Monitor and control quality of work activities in food operations
- 44 Monitor and control throughput to achieve targets in food operations
- 45 Understand how to monitor and control throughput to achieve targets in food operations
- 46 Promote food safety awareness in food operations

- 47 Understand how to promote food safety awareness in operations
- 48 Set up and maintain food service operations
- 49 Understand how to set up and maintain food service operations
- 50 Control waste minimisation in food operations
- 51 Understand how to control waste minimisation in food operations
- 52 Maintain, promote and improve environmental good practice in food operations
- 53 Plan production schedules in food manufacture
- 54 Understand how to plan production schedules in food manufacture
- 55 Plan resources to meet anticipated demand for products in food operations
- 56 Monitor and evaluate customer service in food operations
- 57 Understand how to monitor and evaluate customer service in food operations
- 58 Carry out testing for quality control in food operations
- 59 Carry out quality audits in food operations
- 60 Understand how to carry out quality audits in food operations
- 61 Control water usage in food operations
- 62 Understand how to control water usage in food operations
- 63 Develop product specifications in food manufacture
- 64 Understand how to develop product specifications in food manufacture
- 65 Monitor effectiveness of despatch and transport in food operations
- 66 Understand how to co-ordinate despatch and transport of orders in food operations
- 67 Set objectives and provide support for team members
- 68 Monitor and report on production progress in food manufacture
- 69 Understand how to monitor and report on production progress in food manufacture
- 70 Monitor and control waste disposal in food operations
- 71 Understand how to monitor and control waste disposal in food operations
- 72 Monitor and control the recovery and separation of by-products and waste disposal in food operations
- 73 Plan, allocate and monitor work of a team
- 74 Facilitate learning and development in groups
- 75 Facilitate learning and development for individuals

- 76 Monitor food safety at critical control points in operations
- 77 Monitor product quality in food operations
- 78 Understand how to control product quality in food operations
- 79 Monitor health, safety and environmental systems in food operations
- 80 Understand how to monitor health, safety and environmental management systems in food operations
- 81 Manage organisational change for achieving excellence in food operations
- 82 Understand how to manage organisational change for achieving excellence in food operations
- 83 Develop working relationships with colleagues in food operations
- 84 Understand how to develop working relationships with colleagues in food operations
- 85 Principles of controlling bivalve purification processing
- 86 Principles of marine finfish product knowledge
- 87 Principles of brining and salting fish shellfish
- 88 Principles of monitoring and assessing risks in food operations
- 89 Principles of managing fish and chip operations
- 90 Principles of the fishmonger industry
- 91 Principles of managing safety in bivalve purification operations
- 92 Principles of shellfish, non-marine finfish and marine food products, product knowledge
- 93 Principles of freezing methods in food technology
- 94 Principles of seafood quality science
- 95 Principles of the refrigeration cycle in food technology
- 96 Principles of frying fish and chips
- 97 Principles of displaying fish/shellfish in a sales environment
- 98 Principles of quality in food operations
- 99 Principles of sensory assessment in food technology
- 100 Principles of fishmonger practice
- 101 Principles of canning in food technology
- 102 Principles of fish shellfish smoking
- 103 Principles of fish shellfish quality assessment

104	Understanding the principles and practices of assessment
105	The principles of food safety supervision for manufacturing
106	The Principles of Hazard Analysis and Critical Control Points (HACCP) for food manufacturing
107	Principles of aseptic packaging in food technology

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