

## Potential Level 3 Units for Advanced Apprentices Fishmongers

These are just some of the units available in the fish and shellfish framework at Level 3. There are far more units than can be accommodated in even a Level 3 Diploma so it is vital that a considered and careful selection of units is made. The selection should address the needs of the business and the needs of the apprentice. The detail of each unit can be viewed by clicking on the linked text. For more information please contact [academy@seafish.co.uk](mailto:academy@seafish.co.uk)

[Maximise sales in a food retail environment](#)

[Understand how to maximise sales in a food retail environment](#)

[Principles of the fishmonger industry](#)

[Principles of shellfish, non-marine finfish and marine food products, product knowledge](#)

[Principles of seafood quality science](#)

[Principles of displaying fish/shellfish in a sales environment](#)

[Principles of fishmonger practice](#)

[Principles of fish shellfish quality assessment](#)

[Monitor fish / shellfish operations](#)

[Understand how to monitor fish / shellfish operations](#)

[Manage fish/shellfish operations](#)

[Understand how to manage fish/shellfish operations](#)

[Monitor effectiveness of food retail operations](#)

[Set up and maintain food retail operations](#)

[Control waste minimisation in food operations](#)

[Understand how to control waste minimisation in food operations](#)

[Maintain, promote and improve environmental good practice in food operations](#)

[Monitor product quality in food operations](#)

[Understand how to control product quality in food operations](#)

[Principles of quality in food operations](#)

[Principles of sensory assessment in food technology](#)

[Organise the receipt and storage of goods and materials in food operations](#)

[Understand how to organise the receipt and storage of goods and materials in food operations](#)

[Monitor and maintain storage conditions in food operations](#)

[Understand how to monitor and maintain storage conditions in food operations](#)

[Monitor and maintain storage systems and procedures in food operations](#)

[Understand how to monitor and maintain storage systems and procedures in food operations](#)

[Monitor and evaluate customer service in food operations](#)

[Understand how to monitor and evaluate customer service in food operations](#)

[Carry out quality audits in food operations](#)

[Monitor and control waste disposal in food operations](#)

[Understand how to monitor and control waste disposal in food operations](#)

[Monitor food safety at critical control points in operations](#)

These units represent 96 credits. A Level 3 Diploma in fish and shellfish industry skills can be achieved with only 37 credits from this list.

GLH = 558

Total OS Credits = 39

Total OK Credits = 31

Total UK Credits = 26