

Summary

This leaflet explains how to select the fish and shellfish units that can make your Level 2 fish and shellfish industry skills vocational qualification the perfect fit. It should be read in conjunction with other leaflets in this range.

The Units

There are 138 units to choose from in the Level 2 fish and shellfish framework, covering everything from harvesting fish and shellfish to contributing to continuous improvements. It is vital that the right mix of units are selected to make your qualification/Apprenticeship a perfect fit for you and your business.

53 of the available units are fish and shellfish units. They are made up of skills units, workplace knowledge units and underpinning knowledge units.

Seafish have developed a diagnostic tool to help Employers and Apprenticeship Providers select the units that are right for the business, the job role and the individual. Here are a few examples of what can be a good selection.

Job Role: Crab Processor

21 Units are readily available covering:

- Meat extraction by hand and machine;
- Dealing with waste;
- Maintaining quality;
- Team working, Food safety and H&S;
- Defrosting, weighing and depositing;
- 41 credits available – only 27 credits required for a certificate.

Job Role: Smoking department

16 Units are readily available covering:

- Brining and salting;
- Smoking;
- Dealing with waste;
- Maintaining quality;
- Food safety and H&S;
- team working;
- Principles of brining, salting and smoking fish and shellfish;
- 31 credits easily available – 27 credits are enough for a certificate, 37 for a diploma.



Job Role: High Street Fishmonger

54 Units are readily available in this kind of business, covering:

- Intake, storage and despatch;
- Display and merchandising;
- Grading, filleting, defrosting, icing and packing;
- Dealing with waste;
- Maintaining quality;
- Food safety and H&S;
- team working;
- Principles of product knowledge, quality assessment and displaying fish and shellfish for retail sale;
- 130 credits easily available – 27 credits are enough for a certificate, 37 for a diploma.



Job Role: Fish Filleter

15 Units are readily available covering:

- Filleting and hand preparation of fish;
- Skinning and gutting;
- Dealing with waste;
- Maintaining quality;
- Food safety and H&S;
- team working;
- 32 credits easily available – 27 credits are enough for a certificate, 37 for a Diploma.

Job Role: Fish Frier

22 Units are readily available covering:

- Workplace food safety and H&S;
- Sauces and batters;
- Intake, Storage and dealing with waste;
- Maintaining quality;
- Food service including take-away and table service;
- Improving sales;
- Principles of frying fish and chips;
- Only 8 units are required to complete the Level 2 VQ or intermediate Apprenticeship.

Job Role: counter or at table service – England, Wales and Northern Ireland
Those Apprenticeship Providers who are accredited by FDQ (ie Not City and Guilds or Pearson Group) have access to a wider number of Level 2 units including several that cover counter service and at table service activities in fish and chip shops and restaurants. Combine these with the principles of Frying Fish and Chips and you have a very good fish frying Level 2 qualification.

Onshore Training Enquires

Tel: L Cooper – 01482 486482, Email L_Cooper@seafish.co.uk

Contact an Apprenticeship provider

See also www.seafoodacademy.org for leaflets, information and guidance