

Summary

This leaflet explains how to select the fish and shellfish units that can make your Level 3 fish and shellfish industry skills vocational qualification the perfect professional qualification for you and your business.

The Units

There 107 units to choose from in the Level 3 fish and shellfish framework, covering everything from controlling bivalve purification to managing a fish and chip shop to continuous improvements. A Level 3 certificate is made up of between 27 and 36 credits, while the diploma requires at least 37 credits. There are 308 credits worth of units available in the Level 3 framework, and they can be mixed and matched to almost design your own professional qualification.

Whatever the sector of the fish and shellfish industry, and whatever your supervisory or management job role is, there will be a generous selection of units to mix and match into your bespoke Level 3 qualification whether it is a certificate or diploma.

The Qualification

Whether taken as a standalone qualification, or part of an Advanced Apprenticeship, the Level 3 certificate or diploma can be a challenging and rewarding route to improved knowledge, capability and recognition within the industry.

So what could your qualification look like?

For a fish smoker manager

Principles of brining, salting and smoking fish/shellfish. Skills and knowledge to manage fish/shellfish operations, process control in food manufacture, quality control and testing, managing storage and the quality of work activities – for example.

For a master fishmonger

Principles of product knowledge, displays, fishmonger practices and quality. Skills and knowledge to manage fish/shellfish operations, and to set up, manage and maximise a retail sales operation – there's easily enough there for a diploma!

For a fish frying manager

Principles of frying fish and chips, managing fish and chip operations. Skills and knowledge needed to monitor oil frying, plan, monitor, manage and evaluate the food service operation.

For each of these job roles, and many more at supervisory and manager level in the industry, the problem isn't finding enough units to do, but in deciding which ones to leave out.

Many job roles in the industry will find achieving a certificate only covers part of their job, and for these individuals perhaps a diploma is a more realistic ambition.

The Benefits

The benefits of this type of qualification largely depend on the approach taken in completing it.

Our recommended approach is to see the framework as a challenge and an opportunity. To take the more challenging, but still business relevant units, and to use new capability in preference to historical performance.

Completing this type of qualification provides opportunities to use several units to structure some form of project based activity around, and to use the results of that activity to bring real benefits to the business as well as evidence for the qualification.

And, if the business is planning some form of developmental activity, perhaps developing a new product or evaluating customer services, then that activity could benefit from delivered as part of vocational or Apprenticeship programme.

With this longer-term approach, the end result should be an individual who is better informed, more skilled, capable and confident in their work role.

As with any training, learning or development programme, the more you put into it, the more you should get out of it. After all, training and development isn't a cost to the business, it is an investment in the skills, capability and competence of you and your workforce.

For more information, and a free diagnostic assessment from a Seafish recognised Apprenticeship provider, contact Seafish by email or telephone. academy@seafish.co.uk or 01482 486482