



**Cambrian
Training**
**Hyfforddiant
Cambrian** ®

FOUNDATION APPRENTICESHIP LEVEL 2 IN FISH & SHELLFISH INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed for those whose jobs roles are:

- Fish and shellfish processing operative
- Fish and shellfish packaging and distribution operative
- Fish and shellfish service/sales operative
- Fish frying operative
- Fishmonger operative
- Quality assurance operative

WHAT DOES THE QUALIFICATION COVER?

This qualification is designed primarily for learners in the fish and shellfish industry who wish to develop intermediate skills and knowledge required to confirm occupational competence at work. The qualification provides choice in a wide range of automated or manual processing techniques or distribution, service and retail skills to confirm occupational competence.

Currently, the qualification is available within the Food and Drink Apprenticeship framework. However, learners may wish to achieve this qualification outside of the apprenticeship framework where this better meets their learning and development needs or training plan and future progression goals.

LENGTH OF PROGRAMME

15 Months.

**CONTACT OUR HEAD OF FOOD MANUFACTURE,
CHRIS JONES, ON:**

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**GROUP A
MANDATORY – MIN 21 CREDITS**

T/602/0520	Fillet fish by hand
F/602/0522	Understand how to fillet fish by hand
L/602/0524	Process fish by hand
Y/602/0526	Understand how to process fish by hand
D/602/0527	Grade fish/shellfish by hand
K/602/0529	Understand how to grade fish/shellfish by hand
D/602/0530	Intake fish/shellfish
H/602/0531	Understand how to intake fish/shellfish
A/602/0535	Control fish/shellfish defrosting
F/602/0536	Understand how to control fish/shellfish defrosting
J/602/0537	Shuck bivalves by hand
R/602/0539	Understand how to shuck bivalves by hand
J/602/0540	Pack and ice fish/shellfish
R/602/0542	Understand how to pack and ice fish/shellfish
Y/602/0543	Grade fish/shellfish by machine
H/602/0545	Control the fish/shellfish brining process
K/602/0546	Understand how to control the fish/shellfish brining process
T/602/0548	Control the dry curing of fish
A/602/0549	Understand how to control dry curing of fish
J/602/0568	Control the fish/shellfish smoking process
L/602/0569	Understand how to control the fish/shellfish smoking process
F/602/0570	Control the fish/shellfish marinating process
L/602/0572	Understand how to control the fish/shellfish marinating process
Y/602/0574	Gut and clean fish by hand
D/602/0575	Understand how to gut and clean fish by hand
H/602/0576	Assemble fish/shellfish products by hand
M/602/0578	Understand how to assemble fish/shellfish products by hand
K/602/0580	Extract shellfish meat by hand
M/602/0581	Understand how to extract shellfish meat by hand

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J/602/1686	Control shellfish meat extraction operations
L/602/1687	Understand how to control shellfish meat extraction operations
R/602/1688	Pack live shellfish for despatch
Y/602/1689	Understand how to pack and care for live shellfish for despatch
L/602/1690	Control fish gutting operations
R/602/1691	Control fish skinning operations
H/601/2896	Work effectively with others in food operations
K/601/2897	Understand how to work effectively with others in food operations
T/601/2899	Maintain product quality in food operations
H/601/2901	Understand how to maintain product quality in food operations
K/601/2902	Maintain workplace food safety standards in operations
M/601/2903	Understand how to maintain workplace food safety standards in operations
M/601/2917	Maintain workplace health and safety in food operations
T/601/2918	Understand how to maintain workplace health and safety in food operations
A/601/2919	Contribute to environmental safety in food operations
M/601/2920	Understand how to contribute to environmental safety in food operations
T/601/2921	Contribute to the maintenance of plant and equipment in food operations
A/601/2922	Understand how to contribute to the maintenance of plant and equipment in food operations
H/601/2929	Contribute to continuous improvement for achieving excellence in food operations
Y/601/2930	Understand how to contribute to continuous improvement for achieving excellence in food operations
Y/601/2944	Contribute to problem diagnosis in food manufacture
D/601/2945	Understand how to contribute to problem diagnosis in food manufacture
H/601/2946	Contribute to problem resolution in food manufacture
K/601/2947	Understand how to contribute to problem resolution in food manufacture
F/601/8303	Monitor food hygiene standards using rapid test methods in operations
J/601/8304	Understand how to monitor food hygiene standards using rapid test methods in operations
T/601/8301	Lift and handle materials safely in food operations
A/601/8302	Understand how to lift and handle materials safely in food operations
A/601/8316	Carry out task hand-over procedures in food manufacture

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F/601/8317	Understand how to carry out task hand-over procedures in food manufacture
H/601/8309	Carry out product changeovers in food manufacture
Y/601/8310	Understand how to carry out product changeovers in food manufacture
Y/601/4631	Control temperature reduction in food manufacture
Y/601/4614	Understand how to control processes in food manufacture
A/601/8297	Produce product packs in food operations
F/601/8298	Understand how to produce product packs in food operations
K/601/8313	Clean in place (CIP) plant and equipment in food operations
M/601/8314	Understand how to prepare for and conduct cleaning in place (CIP) of plant and equipment in food operations
T/601/8315	Understand how to avoid contamination and complete cleaning in place (CIP) of plant and equipment in food operations
J/601/8299	Control hygiene cleaning in food operations
M/601/8300	Understand how to control hygiene cleaning in food operations
L/601/8305	Sell food products in a retail environment
R/601/8306	Understand how to sell food products in a retail environment
F/601/5174	Control separation in food manufacture
T/601/5172	Operate central control systems in food manufacture
A/601/5173	Understand how to operate central control systems in food manufacture
H/601/5247	Contribute to the effectiveness of food retail operations
K/601/5248	Understand how to contribute to the effectiveness of food retail operations
H/601/4616	Understand how to prepare and store savoury fillings and toppings in food manufacture
F/601/4610	Control enrobing in food manufacture
A/601/4606	Control heat treatment in food manufacture
J/601/4608	Control depositing in food manufacture
K/601/4570	Prepare ingredients and store fillings and toppings in food manufacture
R/601/4580	Produce individual packs by hand in food operations
M/602/1701	Control size reduction in food manufacture
T/602/1702	Control weighing in food manufacture
A/602/1703	Control mixing in food manufacture
F/602/1704	Control forming in food manufacture

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J/602/1705	Control defrosting in food manufacture
L/602/1706	Prepare sauces and marinades by hand in food manufacture
R/602/1707	Understand how to prepare sauces and marinades by hand in food manufacture
D/602/1693	Understand how to use fish/shellfish quality assessment methods
H/602/1694	Harvest fish for food supply
K/602/1695	Understand how to harvest fish for food supply
T/602/1697	Carry out shellfish depuration processing
A/602/1698	Understand how to carry out shellfish depuration processing
D/602/1709	Process fish/shellfish in a sales environment
R/602/1710	Understand how to process fish/shellfish in a sales environment
Y/602/1711	Display fish/shellfish in a sales environment
D/602/1712	Understand how to display fish/shellfish in a sales environment
D/601/4582	Prepare to operate a counter/take away service in food operations
F/601/4591	Operate a counter/take-away service in food operations
D/601/4596	Understand how to operate a counter/take-away service in food operations
M/601/4599	Prepare to operate a table/tray service in food operations
H/601/4602	Understand how to prepare to operate a table/tray service in food operations
M/601/4604	Operate a table/tray service in food operations
T/601/4605	Understand how to operate a table/tray service in food operations
F/601/4607	Finish bake off products
J/601/4611	Understand how to finish bake off products
D/601/4615	Assemble and process products for food service
M/601/4618	Understand how to assemble and process products for food service
A/601/4623	Store goods and materials in food operations
F/601/4624	Understand how to store and organise goods and materials in food operations
J/601/4625	Supply materials for production in food operations
L/601/4626	Understand how to supply materials for production in food operations
R/601/4627	Pack orders for despatch in food operations
Y/601/4628	Understand how to pack orders for despatch in food operations
D/601/4632	Control wrapping in food manufacture

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T/601/4653	Slice and bag individual food products
R/601/4658	Understand how to slice and bag individual food products
D/601/4663	Understand how to control defrosting in food manufacture
M/601/4666	Control washing and drying machinery in food operations
T/601/4670	Understand how to control washing and drying machinery in food operations
R/601/4675	Fill or extrude meat and meat-based mixtures
D/601/4677	Understand how to fill or extrude meat and meat-based mixtures
M/602/1715	Prepare orders for despatch in food operations
M/602/1696	Understand how to prepare orders for despatch in food operations
T/602/0632	Sharpen cutting tools for use in food operations
F/602/0634	Understand how to sharpen cutting tools for use in food operations
L/602/0636	Deal effectively with waste in food operations
R/602/0637	Understand how to deal effectively with waste in food operations
J/601/4589	Understand how to prepare to operate a counter/take away service in food operations
T/602/4518	Monitor and control the recovery and separation of by-products and waste disposal in food operations
T/602/0646	Monitor and control waste disposal in food operations
J/602/0649	Understand how to monitor and control the recovery of by-products in food operations
M/602/4517	Understand how to monitor and control waste disposal in food operations
H/602/1713	Maintain, promote and improve environmental good practice in food operations
K/602/1714	Understand how to maintain, promote and improve environmental good practice in food operations
F/602/1699	Control shellfish depuration processing
K/602/1700	Understand how to control shellfish depuration processing
Y/602/1708	Monitor and maintain storage conditions in food operations
D/601/5280	Maximise sales in a food retail environment
R/601/5292	Understand how to maximise sales of food products in a retail environment
Y/602/1692	Monitor product quality in food operations

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**GROUP B
OPTIONAL UNITS**

M/602/0614	Principles of fish/shellfish smoking
T/602/0615	Principles of displaying fish/shellfish in a sales environment
A/602/0616	Principles of marine finfish
F/602/0617	Principles of shellfish, non-marine finfish and marine food products
J/602/0621	Principles of seafood quality science
R/602/0623	Principles of frying fish and chips
D/602/0625	Principles of brining and salting fish/shellfish
M/602/0628	Principles of fish or shellfish quality assessment
M/602/3013	Principles of sterile processing in food technology
K/602/0630	Principles of cans and closing cans in food manufacture
A/601/2631	Principles of HACCP based food safety systems
L/502/7432	Principles of product quality and improvements in food operations
K/502/0181	The principles of food safety for manufacturing
R/502/7433	Principles of using and storing materials in food operations
D/502/7435	Principles of clean in place (CIP) in food operations
Y/504/7246	Principles of supporting an organisational culture in a food business
D/504/7247	Principles of setting targets and monitoring performance in a food business
D/504/7250	Principles organisational compliance in a food business

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