



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

APPRENTICESHIP LEVEL 3 IN FISH & SHELLFISH INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed for those whose jobs role may be:

- Fish and shellfish processing controller / supervisor
- Fish and shellfish packaging and distribution controller
- Fish and shellfish service / sales controller / supervisor
- Fish frying controller / supervisor
- Fishmonger controller / supervisor
- Quality assurance technician / controller

WHAT DOES THE QUALIFICATION COVER?

This qualification is designed primarily for learners in the fish and shellfish industry who wish to develop advanced skills and knowledge required to confirm occupational competence at work.

The qualification provides choice in a wide range of control, monitoring and management of processing operations or distribution, service and retail operations to confirm occupational competence.

Currently, the qualification is available within the Advanced 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

18 Months.

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

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GROUP A MANDATORY – MIN 17 CREDITS

T/602/4518	Monitor and control the recovery and separation of by-products and waste disposal in food operations
Y/602/1692	Monitor product quality 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
H/602/1713	Maintain, promote and improve environmental good practice in food operations
T/602/0646	Monitor and control waste disposal in food operations
R/602/5627	Contribute to continuous improvement of food safety in manufacture
Y/602/5628	Understand how to contribute to continuous improvement of food safety in manufacture
L/602/5075	Manage organisational change for achieving excellence in food operations
R/602/5076	Understand how to manage organisational change for achieving excellence in food operations
F/602/4697	Monitor and control throughput to achieve targets in food operations
J/602/4698	Understand how to monitor and control throughput to achieve targets in food operations
L/602/4699	Carry out quality audits in food operations
T/602/4700	Understand how to carry out quality audits in food operations
A/602/4701	Control energy efficiency in food operations
F/602/4702	Control waste minimisation in food operations
J/602/4703	Understand how to control waste minimisation in food operations
L/602/4704	Control water usage in food operations
R/602/4705	Understand how to control water usage in food operations
D/601/8311	Carry out sampling for quality control in food operations
H/601/8312	Understand how to carry out sampling for quality control in food operations
D/601/5179	Monitor and maintain storage systems and procedures in food operations
D/601/5182	Understand how to monitor and maintain storage systems and procedures in food operations
J/602/4572	Understand how to organise the receipt and storage of goods and materials in food operations
K/602/4581	Understand how to co-ordinate food retail operations
L/602/4587	Understand how to set up and maintain food service operations

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M/602/4579	Set up and maintain food retail operations
M/602/4582	Plan and co-ordinate food services
H/602/5826	Monitor food safety at critical control points in operations
F/602/5834	Control and monitor safe supply of raw materials and ingredients in food operations
J/602/5835	Understand how to control and monitor safe supply of raw materials and ingredients in food operations
K/602/5827	Monitor health, safety and environmental systems in food operations
M/602/5828	Understand how to monitor health, safety and environmental management systems in food operations
T/602/5829	Understand how to control product quality in food operations
L/602/5075	Manage organisational change for achieving excellence in food operations
A/602/6304	Understand how to develop working relationships with colleagues in food operations
M/602/6302	Develop working relationships with colleagues in food operations
L/504/5848	Monitor oil frying operations
R/504/5849	Understand how to monitor oil frying operations
J/504/5850	Monitor the reception and holding of live fish/shellfish
Y/504/5853	Understand how to monitor the reception and holding of live fish/shellfish
L/504/5851	Monitor fish / shellfish operations
R/504/5852	Understand how to monitor fish / shellfish operations
F/504/5846	Manage fish/shellfish operations
J/504/5847	Understand how to manage fish/shellfish operations
A/503/4294	Understand how to monitor food safety management procedures in operations
K/503/4341	Understand how to monitor and maintain storage conditions in food operations
F/503/4250	Promote food safety awareness in food operations
J/503/4251	Understand how to promote food safety awareness in operations
J/503/4296	Plan resources to meet anticipated demand for products in food operations
F/502/9548	Facilitate learning and development in groups
J/502/9549	Facilitate learning and development for individuals

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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
D/601/5313	Understanding the principles and practices of assessment
T/502/0183	The principles of food safety supervision for manufacturing
D/602/4044	Principles of monitoring and assessing risks in food operations
T/602/4034	Principles of quality in food operations
L/502/7558	Principles of the refrigeration cycle in food technology
F/502/7430	Principles of canning in food technology
Y/502/7496	Principles of sensory assessment in food technology
F/602/4506	Principles of freezing methods in food technology
L/602/4556	Principles of aseptic packaging food technology
Y/600/2382	The Principles of HACCP for Food Manufacturing
A/503/2920	Principles of Fishmonger Practice
F/503/2921	Principles of the Fishmonger Industry
A/503/3100	Principles of Controlling Bivalve Purification Processing
F/503/3101	Principles of Managing Safety in Bivalve Purification Operations
F/503/2918	Principles of Managing Fish and Chip Operations

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