



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

# APPRENTICESHIP LEVEL 2 IN SEAFOOD INDUSTRY SKILLS



## WHO IS IT FOR?

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

- Fishmonger
- Fish/shellfish processing operative
- Fish and shellfish sales counter assistant

To take this qualification, learners must be at least 16 years old. They do not require any prior qualifications or food skills experience to take this qualification. The qualification assesses and recognises achievement within the workplace.

## WHAT DOES THE QUALIFICATION COVER?

This qualification is designed to develop the skills and knowledge of workers in the seafood sector. The qualification includes a wide range of units providing learners with the opportunity to demonstrate occupational competence.

The qualification includes mandatory skills and knowledge associated with safe operating practices, the maintenance of food safety and the principles of HACCP based food safety systems.

Learners will choose optional units to match their job roles and learning and development needs. These include areas such as processing fish/shellfish for retail sale, control the fish or shellfish smoking process, contribute to the environmental safety in food manufacture, wrapping and packaging, retail operations and maintaining quality.

## LENGTH OF PROGRAMME

18 Months

## MINIMUM CREDITS REQUIRED

37 credits

**CONTACT OUR HEAD OF FOOD MANUFACTURE,  
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**GROUP A  
MANDATORY – MIN 5 CREDITS & MUST INCLUDE HACCP UNIT (Y/650/2607)**

A/101/0001	Maintain workplace food safety standards in food and drink operations
A/101/0002	Work safely in food manufacture
Y/650/2607	Principles of HACCP based food safety systems

**GROUP B  
MANDATORY – MIN 8 CREDITS**

N/101/0001	Fillet fish by hand
N/101/0002	Process fish by hand
N/101/0003	Grade fish or shellfish by hand
N/101/0004	Intake fish or shellfish
N/101/0005	Control fish or shellfish defrosting
N/101/0006	Shuck bivalves by hand
N/101/0007	Pack and ice fish or shellfish
N/101/0008	Grade fish or shellfish by machine
N/101/0009	Control the fish or shellfish brining process
N/101/0010	Control the dry curing of fish or shellfish
N/101/0011	Control the fish or shellfish smoking process
N/101/0012	Control the fish or shellfish marinating process
N/101/0013	Gut and clean fish by hand
N/101/0014	Assemble fish or shellfish products by hand
N/101/0015	Extract shellfish meat by hand
N/101/0016	Extract shellfish meat by machine
N/101/0017	Pack live shellfish for dispatch
N/101/0018	Control fish gutting operations
N/101/0019	Control fish skinning operations
N/101/0020	Use fish or shellfish quality assessment methods
N/101/0021	Harvest fish or shellfish for human consumption
N/101/0022	Conduct shellfish depuration operations
N/101/0023	Control shellfish depuration production

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B/101/0023	Control enrobing in food and drink operations
B/101/0010	Operate central control systems in food and drink operations
B/101/0012	Control size reduction in food and drink operations
B/101/0013	Control weighing in food and drink operations
B/101/0014	Control mixing in food and drink operations
B/101/0015	Control heat treatment in food and drink operations
B/101/0016	Control segregation and integrity in food and drink operations
B/101/0017	Control temperature reduction in food and drink operations
B/101/0021	Control forming in food and drink operations
B/101/0022	Control depositing in food and drink operations
B/101/0031	Control product defrosting in food operations
B/101/0032	Prepare sauces/marinades by hand in food operations
N/101/0024	Process fish or shellfish for retail sale
N/101/0025	Display fish or shellfish for retail sale
A/101/0003	Maintain product quality in food and drink operations
C/101/0001	Prepare ingredients and store fillings and toppings in food operations
D/101/0020	Produce individual packs by hand in food and drink operations
C/101/0006	Prepare and clear areas for counter/take-away service
C/101/0007	Provide a counter/take-away service
C/101/0008	Prepare and clear areas for table/tray service
C/101/0009	Provide a table/tray service
C/101/0010	Assemble and process products for food service
C/101/0002	Finish bake-off products
B/101/0040	Contribute to the effectiveness of food and drink retail operations
C/101/0004	Sell food and drink products in a retail environment
C/101/0014	Maximise sales of food and drink products in a retail environment

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**GROUP C  
OPTIONAL UNITS**

D/101/0023	Monitor food hygiene standards using rapid test methods in food and drink operations
D/101/0003	Contribute to environmental safety in food manufacture
D/101/0029	Maintain, promote and improve environmental good practice in food manufacture
D/101/0002	Contribute to the maintenance of plant and equipment in food and drink operations
D/101/0015	Store and organise goods and materials in food and drink operations
D/101/0006	Supply materials for production in food and drink operations
D/101/0019	Produce product packs in food and drink operations
D/101/0021	Pack orders for despatch in food and drink operations
D/101/0022	Prepare goods and materials for despatch
B/101/0006	Carry out product changeovers in food and drink operations
B/101/0007	Contribute to problem diagnosis in food and drink operations
B/101/0008	Contribute to problem resolution in food and drink operations
B/101/0024	Control wrapping and labelling in food and drink operations
B/101/0029	Slice and bag individual products in food operations
D/101/0005	Control washing and drying machinery in food and drink operations
D/101/0004	Carry out hygiene cleaning in food and drink operations
A/101/0006	Clean in place (CIP) plant and equipment in food and drink operations
D/101/0024	Sharpen and maintain cutting tools for use in food and drink operations
D/101/0030	Deal with waste in food and drink operations
D/101/0031	Monitor and control the disposal of waste in food and drink operations
D/101/0032	Monitor and control the recovery of by-products in food and drink operations
C/101/0011	Manufacture meat products in a retail environment
C/101/0015	Monitor and maintain storage conditions in food and drink operations
A/101/0004	Contribute to continuous improvement in food operations
A/101/0005	Carry out task handover procedures in food and drink operations

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**GROUP D  
MANDATORY – MIN 4 CREDITS**

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/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
D/504/7250	Principles of organisational compliance in a food business
K/502/0181	Principles of food safety for manufacturing
D/502/7435	Principles of clean in place (CIP) in food operations
R/502/7433	Principles of using and storing materials in food operations
L/502/7432	Principles of product quality and improvements in food operations

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