



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

FOUNDATION APPRENTICESHIP LEVEL 2 IN SEAFOOD INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed to develop the skills and knowledge of workers in the seafood sector.

WHAT DOES THE QUALIFICATION COVER?

The qualification includes a wide range of units providing learners with the opportunity to demonstrate occupational competence in a variety of sector job roles including:

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

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.

CONTACT OUR BUSINESS DEVELOPMENT TEAM VIA:

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GROUP A SAFETY

Maintain workplace food safety standards in food and drink operations

Work safely in food manufacture

Principles of HACCP based food safety systems

GROUP B SEAFOOD

Fillet fish by hand

Process fish by hand

Grade fish or shellfish by hand

Intake fish or shellfish

Control fish or shellfish defrosting

Shuck bivalves by hand

Pack and ice fish or shellfish

Grade fish or shellfish by machine

Control the fish or shellfish brining process

Control the dry curing of fish or shellfish

Control the fish or shellfish smoking process

Control the fish or shellfish marinating process

Gut and clean fish by hand

Assemble fish or shellfish products by hand

Extract shellfish meat by hand

Extract shellfish meat by machine

Pack live shellfish for dispatch

Control fish gutting operations

Control fish skinning operations

Use fish or shellfish quality assessment methods

Harvest fish or shellfish for human consumption

Conduct shellfish depuration operations

Control shellfish depuration production

Control enrobing in food and drink operations

Operate central control systems in food and drink operations

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Control size reduction in food and drink operations
Control weighing in food and drink operations
Control mixing in food and drink operations
Control heat treatment in food and drink operations
Control segregation and integrity in food and drink operations
Control temperature reduction in food and drink operations
Control forming in food and drink operations
Control depositing in food and drink operations
Control product defrosting in food operations
Prepare sauces/marinades by hand in food operations
Process fish or shellfish for retail sale
Display fish or shellfish for retail sale
Maintain product quality in food and drink operations
Prepare ingredients and store fillings and toppings in food operations
Produce individual packs by hand in food and drink operations
Prepare and clear areas for counter/take-away service
Provide a counter/take-away service
Prepare and clear areas for table / tray service
Provide a table/tray service
Assemble and process products for food service
Finish bake-off products
Contribute to the effectiveness of food and drink retail operations
Sell food and drink products in a retail environment
Maximise sales of food and drink products in a retail environment

GROUP C SUPPORT OPERATIONS

Monitor food hygiene standards using rapid test methods in food and drink operations
Lift and handle materials in food manufacture
Contribute to environmental safety in food manufacture
Maintain, promote and improve environmental good practice in food manufacture
Contribute to the maintenance of plant and equipment in food and drink operations
Store and organise goods and materials in food and drink operations
Supply materials for production in food and drink operations

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Produce product packs in food and drink operations
Pack orders for despatch in food and drink operations
Prepare goods and materials for despatch
Carry out product changeovers in food and drink operations
Contribute to problem diagnosis in food and drink operations
Contribute to problem resolution in food and drink operations
Control wrapping and labelling in food and drink operations
Slice and bag individual products in food operations
Control washing and drying machinery in food and drink operations
Carry out hygiene cleaning in food and drink operations
Clean in place (CIP) plant and equipment in food and drink operations
Sharpen and maintain cutting tools for use in food and drink operations
Deal with waste in food and drink operations
Monitor and control the disposal of waste in food and drink operations
Monitor and control the recovery of by-products in food and drink operations
Manufacture meat products in a retail environment
Monitor and maintain storage conditions in food and drink operations
Contribute to continuous improvement in food operations
Carry out task handover procedures in food and drink operations

GROUP D – UNDERPINNING KNOWLEDGE

Principles of fish/shellfish smoking
Principles of displaying fish/shellfish in a sales environment
Principles of marine finfish
Principles of shellfish, non-marine finfish and marine food products
Principles of seafood quality science
Principles of frying fish and chips
Principles of brining and salting fish/shellfish
Principles of fish/shellfish quality assessment
Principles of sterile processing in food technology
Principles of cans and closing cans in food manufacture

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Principles of organisational compliance in a food business
Principles of food safety for manufacturing
Principles of clean in place (CIP) in food operations
Principles of using and storing materials in food operations
Principles of product quality and improvements in food operations

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