



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

APPRENTICESHIP LEVEL 3 IN SEAFOOD INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed to develop the skills and knowledge of supervisors/technicians and specialists 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:

- Seafood processing controller/technician
- Seafood packaging and distribution controller
- Seafood frying and service/retail supervisor
- Seafood quality assurance controller/supervisor

LENGTH OF PROGRAMME

20 months.

CONTACT OUR BUSINESS DEVELOPMENT TEAM ON:

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**GROUP A
MANDATORY UNITS**

N/101/0026	Monitor fish or shellfish operations
N/101/0027	Manage fish and shellfish operations

**GROUP B
SEAFOOD**

N/101/0023	Control shellfish depuration production
N/101/0028	Monitor frying operations
N/101/0029	Monitor the reception and holding of live fish / shellfish
D/101/0037	Develop test samples in food and drink operations
B/101/0051	Evaluate production performance in food and drink operations
B/101/0052	Improve production performance in food and drink operations
B/101/0048	Carry out process control of production in food and drink operations
B/101/0054	Monitor wrapping and labelling of products in food and drink operations
D/101/0025	Carry out sampling for quality control in food operations
C/101/0022	Organise the receipt and storage of goods and materials in food operations
C/101/0015	Monitor and maintain storage conditions in food and drink operations
C/101/0016	Monitor and maintain storage systems and procedures in food and drink operations
C/101/0014	Maximise sales in a food retail environment
C/101/0021	Plan and co-ordinate food services
C/101/0025	Set up and maintain food and drink retail operations
C/101/0026	Monitor the effectiveness of food and drink retail operations

**GROUP C
SUPPORT OPERATIONS**

D/101/0041	Control and monitor energy efficiency in food and drink operations
A/101/0012	Contribute to continuous improvement of food safety in operations
B/101/0053	Control and monitor safe supply of raw materials and ingredients in food operations
B/101/0049	Diagnose production problems in food and drink operations
B/101/0050	Resolve production problems in food and drink operations

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D/101/0039	Monitor and control quality of work activities in food operations
A/101/0017	Raise food safety awareness in food and drink operations
C/101/0018	Set up and maintain food service activities in food and drink operations
D/101/0042	Control and monitor waste minimisation in food and drink operations
D/101/0029	Maintain, promote and improve environmental good practice in food operations
B/101/0046	Plan production schedules in food and drink operations
B/101/0056	Plan resources to meet anticipated demand for products in food and drink operations
D/101/0038	Carry out testing in food and drink operations
D/101/0040	Carry out quality audits in food and drink operations
D/101/0043	Control and monitor water usage in food and drink operations
B/101/0045	Develop product specifications in a food and drink business
D/101/0047	Monitor effectiveness of despatch and transport in food operations
B/101/0047	Monitor and report on production performance 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
J/101/0005	Allocate and monitor work in food and drink operations
A/101/0008	Monitor food safety at critical control points in food and drink operations
A/101/0010	Monitor and maintain product quality in food and drink operations
A/101/0009	Monitor health, safety and environmental management systems in food and drink operations
A/101/0011	Manage organisational change and improvement in food and drink operations

**GROUP D
UNDERPINNING KNOWLEDGE**

A/503/3100	Principles of controlling bivalve purification processing
A/602/0616	Principles of marine finfish product knowledge
D/602/0625	Principles of brining and salting fish or shellfish
D/602/4044	Principles of monitoring and assessing risks in food operations
F/503/2918	Principles of managing fish and chip shop operations

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F/503/2921	Principles of the fishmonger industry
F/503/3101	Principles of managing safety in bivalve purification operations
F/602/0617	Principles of shellfish, non-marine finfish and marine food products
F/602/4506	Principles of freezing methods in food technology
J/602/0621	Principles of seafood quality science
L/502/7558	Principles of the refrigeration cycle in food technology
R/602/0623	Principles of frying fish and chips
T/602/0615	Principles of displaying fish/shellfish in a sales environment
T/602/4034	Principles of quality in food operations
Y/502/7496	Principles of sensory assessment in food technology
A/503/2920	Principles of fishmonger practice
F/502/7430	Principles of canning in food technology
M/602/0614	Principles of fish or shellfish smoking
M/602/0628	Principles of fish or shellfish quality assessment
D/601/5313	Understanding the principles and practice of assessment
T/502/0183	Principles of food safety supervision for manufacturing
A/650/2608	The principles of HACCP or food manufacturing
L/602/4556	Principles of aseptic packaging in food technology

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