

FDQ Ltd

Proficiency qualifications in Fish and Shellfish Industry Skills

Suite overview

This suite of qualifications is designed for learners who are working in the fish and shellfish processing and supply industry to develop and confirm competence. They provide advantage over the use of proficiency qualifications in food industry skills in that they develop industry specific skills and specialist subject knowledge which support career progression in fish and shellfish industry roles. The qualifications are composed of large numbers of units of assessment which provide considerable choice for learners to select the relevant units to meet development and achievement needs. The broad choice of units accommodate a very wide selection of industry roles such as those in fish and shellfish processing, added value food manufacture, packaging and wrapping, retail and service. These roles are relevant across the many different types of businesses; from fish and shellfish processing plants to fishmongers to fish fryers.

This suite of qualifications has been developed in partnership with the Sea Fish Industry Authority.

FDQ number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
325-208	FDQ Level 2 Award in Proficiency in Fish and Shellfish Industry Skills	501/2054/2	3	31 Dec 2016
325-209	FDQ Level 2 Certificate in Proficiency in Fish and Shellfish Industry Skills	501/1903/5	3	31 Dec 2017
325-210	FDQ Level 2 Diploma in Proficiency in Fish and Shellfish Industry Skills	501/2050/5	3	31 Dec 2017
325-172	FDQ Level 3 Certificate in Proficiency in Fish and Shellfish Industry Skills	600/9492/8	4	31 Jan 2020
325-173	FDQ Level 3 Diploma in Proficiency in Fish and Shellfish Industry Skills	600/9493/X	4	31 Jan 2020

FDQ Level 2 Award, Certificate and Diploma for Proficiency in Fish and Shellfish Industry Skills (QCF)

This suite was amended in March 2014.

Overview

These qualifications are designed for learners who are working in the fish and shellfish processing and supply industry. They offer learners the opportunity to develop operative skills and knowledge required to achieve competence at work. They will also suit learners who are looking for ways of developing their existing skills and knowledge, perhaps to support multi-skilling or increase productivity at work.

These qualifications offer learners a unique blend of industry focused skills and knowledge units covering craft or automated processing, retail, service and support competences. These qualifications also offer learners the opportunity to develop some specialist subject knowledge in fish and shellfish science and technology relevant to all occupational roles, should this be required to support the business or individual career progression.

Ofqual purpose D1 Confirm competence in an occupational role to the standards required.

See individual qualification purpose and structure documents for specific details

Rules of Combination (RoC)

	Award	Certificate	Diploma
Total credits required for qualification	10	27	37
Group A – This group is mandatory	10	21+	22+
Group B	Not available	This group is optional 0-7	This group is mandatory 7-15
Guided Learning Hours Range (min-max)	20-96	79-246	105-302

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
Fish processing units					
T/602/0520	OS	Fillet fish by hand	2	3	12
F/602/0522	OK	Understand how to fillet fish by hand	2	2	8
L/602/0524	OS	Process fish by hand	2	3	12
Y/602/0526	OK	Understand how to process fish by hand	2	2	12
D/602/0527	OS	Grade fish/shellfish by hand	2	2	7
K/602/0529	OK	Understand how to grade fish/shellfish by hand	2	3	16
D/602/0530	OS	Intake fish/shellfish	2	2	11
H/602/0531	OK	Understand how to intake fish/shellfish	2	2	14
A/602/0535	OS	Control fish/shellfish defrosting	2	1	3
F/602/0536	OK	Understand how to control fish/shellfish defrosting	2	1	6
J/602/0537	OS	Shuck bivalves by hand	2	2	6
R/602/0539	OK	Understand how to shuck bivalves by hand	2	2	11
J/602/0540	OS	Pack and ice fish/shellfish	2	1	6
R/602/0542	OK	Understand how to pack and ice fish/shellfish	2	2	9
Y/602/0543	OS	Grade fish/shellfish by machine	2	2	7
Y/601/4614	OK	Understand how to control processes in food manufacture	2	4	26
H/602/0545	OS	Control the fish/shellfish brining process	2	3	12

Unit ref	Unit type	Unit title	Level	Credit	GLH
K/602/0546	OK	Understand how to control the fish/shellfish brining process	2	1	9
T/602/0548	OS	Control the dry curing of fish	2	3	12
A/602/0549	OK	Understand how to control dry curing of fish	2	2	9
J/602/0568	OS	Control the fish/shellfish smoking process	2	3	12
L/602/0569	OK	Understand how to control the fish/shellfish smoking process	2	2	11
F/602/0570	OS	Control the fish/shellfish marinating process	2	3	12
L/602/0572	OK	Understand how to control the fish/shellfish marinating process	2	2	6
Y/602/0574	OS	Gut and clean fish by hand	2	2	4
D/602/0575	OK	Understand how to gut and clean fish by hand	2	2	10
H/602/0576	OS	Assemble fish/shellfish products by hand	2	2	8
M/602/0578	OK	Understand how to assemble fish/shellfish products by hand	2	2	10
K/602/0580	OS	Extract shellfish meat by hand	2	2	10
M/602/0581	OK	Understand how to extract shellfish meat by hand	2	2	10
J/602/1686	OS	Control shellfish meat extraction operations	2	2	9
L/602/1687	OK	Understand how to control shellfish meat extraction operations	2	1	10
R/602/1688	OS	Pack live shellfish for despatch	2	2	10
Y/602/1689	OK	Understand how to pack and care for live shellfish for despatch	2	2	10

Unit ref	Unit type	Unit title	Level	Credit	GLH
L/602/1690	OS	Control fish gutting operations	2	2	10
R/602/1691	OS	Control fish skinning operations	2	2	10
Y/602/1692	OS	Monitor product quality in food operations	3	3	20
D/602/1693	OK	Understand how to use fish/shellfish quality assessment methods	2	3	15
H/602/1694	OS	Harvest fish for food supply	2	2	7
K/602/1695	OK	Understand how to harvest fish for food supply	2	1	4
T/602/1697	OS	Carry out shellfish depuration processing	2	1	9
A/602/1698	OK	Understand how to carry out shellfish depuration processing	2	2	14
F/602/1699	OS	Control shellfish depuration processing	3	2	15
K/602/1700	OK	Understand how to control shellfish depuration processing	3	3	28
T/601/5172	OS	Operate central control systems in food manufacture	2	2	11
A/601/5173	OK	Understand how to operate central control systems in food manufacture	2	2	10
M/602/1701	OS	Control size reduction in food manufacture	2	3	20
T/602/1702	OS	Control weighing in food manufacture	2	2	10
A/602/1703	OS	Control mixing in food manufacture	2	3	20
A/601/4606	OS	Control heat treatment in food manufacture	2	3	20
F/601/5174	OS	Control separation in food manufacture	2	3	20
Y/601/4631	OS	Control temperature reduction in food manufacture	2	3	20

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/602/1704	OS	Control forming in food manufacture	2	3	20
J/601/4608	OS	Control depositing in food manufacture	2	3	18
J/602/1705	OS	Control defrosting in food manufacture	2	2	15
D/601/4663	OK	Understand how to control defrosting in food manufacture	2	3	19
L/602/1706	OS	Prepare sauces and marinades by hand in food manufacture	2	3	22
R/602/1707	OK	Understand how to prepare sauces and marinades by hand in food manufacture	2	2	8
F/601/4610	OS	Control enrobing in food manufacture	2	3	17
Retail and service units					
Y/602/1708	OS	Monitor and maintain storage conditions in food operations	3	3	14
H/601/5247	OS	Contribute to the effectiveness of food retail operations	2	2	10
K/601/5248	OK	Understand how to contribute to the effectiveness of food retail operations	2	2	11
L/601/8305	OS	Sell food products in a retail environment	2	2	14
R/601/8306	OK	Understand how to sell food products in a retail environment	2	3	20
D/601/5280	OS	Maximise sales in a food retail environment	3	4	20
R/601/5292	OK	Understand how to maximise sales of food products in a retail environment	3	3	24
D/602/1709	OS	Process fish/shellfish in a sales environment	2	3	14
R/602/1710	OK	Understand how to process fish/shellfish in a sales environment	2	2	7

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/602/1711	OS	Display fish/shellfish in a sales environment	2	2	10
D/602/1712	OK	Understand how to display fish/shellfish in a sales environment	2	3	16
K/601/4570	OS	Prepare ingredients and store fillings and toppings in food manufacture	2	3	25
H/601/4616	OK	Understand how to prepare and store savoury fillings and toppings in food manufacture	2	2	14
R/601/4580	OS	Produce individual packs by hand in food operations	2	3	14
D/601/4582	OS	Prepare to operate a counter/take away service in food operations	2	2	4
J/601/4589	OK	Understand how to prepare to operate a counter/take away service in food operations	2	2	10
F/601/4591	OS	Operate a counter/take away service in food operations	2	2	4
D/601/4596	OK	Understand how to operate a counter/take away service in food operations	2	2	12
M/601/4599	OS	Prepare to operate a table/tray service in food operations	2	2	4
H/601/4602	OK	Understand how to prepare to operate a table/tray service in food operations	2	2	12
M/601/4604	OS	Operate a table/tray service in food operations	2	2	4
T/601/4605	OK	Understand how to operate a table/tray service in food operations	2	2	12
F/601/4607	OS	Finish bake-off products	2	3	10
J/601/4611	OK	Understand how to finish bake-off products	2	2	12

Unit ref	Unit type	Unit title	Level	Credit	GLH
D/601/4615	OS	Assemble and process food service products	2	2	13
M/601/4618	OK	Understand how to assemble and process products for food service	2	2	11
Support units					
F/601/8303	OS	Monitor food hygiene standards using rapid test methods in operations	2	3	19
J/601/8304	OK	Understand how to monitor food hygiene standards using rapid test methods in operations	2	2	12
T/601/8301	OS	Lift and handle materials safely in food operations	2	2	10
A/601/8302	OK	Understand how to lift and handle materials safely in food operations	2	2	15
A/601/2919	OS	Contribute to environmental safety in food operations	2	2	5
M/601/2920	OK	Understand how to contribute to environmental safety in food operations	2	2	11
H/602/1713	OS	Maintain, promote and improve environmental good practice in food operations	3	2	10
K/602/1714	OK	Understand how to monitor and improve environmental good practice in food operations	3	3	18
T/601/2921	OS	Contribute to the maintenance of plant and equipment in food operations	2	3	30
A/601/2922	OK	Understand how to contribute to the maintenance of plant and equipment in food operations	2	3	20
A/601/4623	OS	Store goods and materials in food operations	2	3	24

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/601/4624	OK	Understand how to store goods and materials in food operations	2	4	25
J/601/4625	OS	Supply materials for production in food operations	2	3	18
L/601/4626	OK	Understand how to supply materials for production in food operations	2	3	17
A/601/8297	OS	Produce product packs in food operations	2	3	10
F/601/8298	OK	Understand how to produce product packs in food operations	2	3	25
R/601/4627	OS	Pack orders for despatch in food operations	2	1	6
Y/601/4628	OK	Understand how to pack orders for despatch in food operations	2	1	6
M/602/1715	OS	Prepare orders for despatch in food operations	2	3	19
M/602/1696	OK	Understand how to prepare orders for despatch in food operations	2	3	20
H/601/8309	OS	Carry out product changeovers in food manufacture	2	2	11
Y/601/8310	OK	Understand how to carry out product changeovers in food manufacture	2	2	16
Y/601/2944	OS	Contribute to problem diagnosis in food manufacture	2	2	10
D/601/2945	OK	Understand how to contribute to problem diagnosis in food manufacture	2	2	15
H/601/2946	OS	Contribute to problem resolution in food manufacture	2	3	13
K/601/2947	OK	Understand how to contribute to problem resolution in food manufacture	2	2	18

Unit ref	Unit type	Unit title	Level	Credit	GLH
D/601/4632	OS	Control wrapping in food manufacture	2	3	17
Y/601/4614	OK	Understand how to control processes in food manufacture	2	4	26
T/601/4653	OS	Slice and bag individual food products	2	2	15
R/601/4658	OK	Understand how to slice and bag individual food products	2	2	15
M/601/4666	OS	Control washing and drying machinery in food operations	2	3	16
T/601/4670	OK	Understand how to control washing and drying machinery in food operations	2	2	12
T/602/0632	OS	Sharpen cutting tools for use in food operations	2	2	7
F/602/0634	OK	Understand how to sharpen cutting tools for use in food operations	2	2	14
J/601/8299	OS	Control hygiene cleaning in food operations	2	3	23
M/601/8300	OK	Understand how to control hygiene cleaning in food operations	2	3	28
L/602/0636	OS	Deal effectively with waste in food operations	2	2	8
R/602/0637	OK	Understand how to deal effectively with waste in food operations	2	2	10
T/602/0646	OS	Monitor and control waste disposal in food operations	3	3	15
J/602/0649	OK	Understand how to monitor and control the recovery of by-products in food operations	2	3	27
R/601/4675	OS	Fill or extrude meat and meat-based mixtures	2	2	8
D/601/4677	OK	Understand how to fill or extrude meat and meat-based mixtures	2	2	16

Unit ref	Unit type	Unit title	Level	Credit	GLH
M/602/4517	OK	Understand how to monitor and control waste disposal in food operations	3	3	29
T/602/4518	OS	Monitor and control the recovery and separation of by-products and waste disposal in food operations	3	2	12
Common operation units					
H/601/2896	OS	Work effectively with others in food operations	2	2	15
K/601/2897	OK	Understand how to work effectively with others in food operations	2	2	18
T/601/2899	OS	Maintain product quality in food operations	2	2	5
H/601/2901	OK	Understand how to maintain product quality in food operations	2	2	11
K/601/2902	OS	Maintain workplace food safety standards in operations	2	2	16
M/601/2903	OK	Understand how to maintain workplace food safety standards in operations	2	2	20
M/601/2917	OS	Maintain workplace health and safety in food operations	2	2	4
T/601/2918	OK	Understand how to maintain workplace health and safety in food operations	2	2	18
H/601/2929	OS	Contribute to continuous improvement for achieving excellence in food operations	2	3	14
Y/601/2930	OK	Understand how to contribute to continuous improvement for achieving excellence in food operations	2	2	12
K/601/8313	OS	Clean in place (CIP) plant and equipment in food operations	2	3	19

Unit ref	Unit type	Unit title	Level	Credit	GLH
M/601/8314	OK	Understand how to prepare for and conduct cleaning in place (CIP) of plant and equipment in food operations	2	2	12
T/601/8315	OK	Understand how to avoid contamination and complete cleaning in place (CIP) of plant and equipment in food operations	2	2	13
A/601/8316	OS	Carry out task hand-over procedures in food manufacture	2	2	10
F/601/8317	OK	Understand how to carry out task hand-over procedures in food manufacture	2	1	7

Group B - Optional fish knowledge units

M/602/0614	UK	Principles of fish/shellfish smoking	3	4	21
T/602/0615	UK	Principles of displaying fish/shellfish in a sales environment	3	3	14
A/602/0616	UK	Principles of marine finfish	3	5	20
F/602/0617	UK	Principles of shellfish, non-marine finfish and marine food products	3	5	25
J/602/0621	UK	Principles of seafood quality science	3	4	20
R/602/0623	UK	Principles of frying fish and chips	3	4	18
D/602/0625	UK	Principles of brining and salting fish/shellfish	3	2	13
M/602/0628	UK	Principles of fish/shellfish quality assessment	3	3	14
M/602/3013	UK	Principles of sterile processing in food technology	3	4	30
K/602/0630	UK	Principles of cans and closing cans in food manufacture	2	2	10
Y/504/7246		Principles of supporting an organisational culture in a food business	3	3	18

Unit ref	Unit type	Unit title	Level	Credit	GLH
D/504/7247		Principles of setting targets and monitoring performance in a food business	3	3	21
D/504/7250		Principles of organisational compliance in a food business	3	4	22
K/502/0181		Principles of food safety for manufacturing	2	1	9
A/601/2631		Principles of HACCP based food safety in manufacturing	2	1	8
D/502/7435		Principles of clean in place (CIP) in food operations	2	1	8
R/502/7433		Principles of using and storing materials in food operations	2	1	7
L/502/7432		Principles of product quality and improvements in food operations	2	2	11

FDQ Level 3 Certificate and Diploma for Proficiency in Fish and Shellfish Industry Skills (QCF)

Overview

These qualifications are designed for learners who are working in the fish and shellfish processing and supply industry. They offer learners the opportunity to develop advanced skills and knowledge required to achieve competence at work. They will also suit learners who are competent at specialist industry activities and are looking for ways of developing their existing skills and knowledge, perhaps to support product development, advanced craft/processing skills or supervising sales and technical operations.

These qualifications offer learners a unique blend of industry focused skills and knowledge units covering craft or automated processing, retail, service and support competences. These qualifications also offer learners the opportunity to develop some specialist subject knowledge in fish and shellfish science and technology relevant to all occupational roles, should this be required to support the business or individual career progression.

Ofqual purpose D1 Confirm competence in an occupational role to the standards required.

See individual qualification purpose and structure documents for specific details

Rules of Combination (RoC)

	Certificate	Diploma
Total credits required for qualification	27	37
Group A – This group is mandatory	17+	22+
Group B – This group is optional	0-10	0-15
Guided Learning Hours Range (min-max)	90-184	160-305

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
Fish processing units					
F/602/1699	OS	Control shellfish depuration processing	3	2	15
K/602/1700	OK	Understand how to control shellfish depuration processing	3	3	28
L/504/5848	OS	Monitor oil frying operations	3	3	18
R/504/5849	OK	Understand how to monitor oil frying operations	3	3	21
J/504/5850	OS	Monitor the reception and holding of live fish/shellfish	3	3	20
Y/504/5853	OK	Understand how to monitor the reception and holding of live fish/shellfish	3	3	22
L/504/5851	OS	Monitor fish / shellfish operations	3	3	14
R/504/5852	OK	Understand how to monitor fish / shellfish operations	3	3	19
F/504/5846	OS	Manage fish/shellfish operations	3	3	22
J/504/5847	OK	Understand how to manage fish/shellfish operations	3	4	22
T/502/7408	OS	Develop test samples in food manufacture	3	3	16
A/502/7409	Ok	Understand how to develop test samples in food manufacture	3	2	15
A/502/7412	OS	Evaluate and improve production in food manufacture	3	3	16
F/502/7413	OK	Understand how to evaluate and improve production in food manufacture	3	2	15

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/503/4294	OK	Understand how to monitor food safety management procedures in operations	3	2	16
D/502/7418	OS	Carry out process control in food manufacture	3	2	11
H/502/7419	OK	Understand how to carry out process control in food manufacture	3	2	15
D/502/8052	OS	Monitor wrapping and labeling of products in food operations	3	2	10
D/601/8311	OS	Carry out sampling for quality control in food operations	3	2	8
H/601/8312	OK	Understand how to carry out sampling for quality control in food operations	3	3	26
Retail and service units					
F/602/4571	OS	Organise the receipt and storage of goods and materials in food operations	3	3	15
J/602/4572	OK	Understand how to organise the receipt and storage of goods and materials in food operations	3	3	18
Y/602/1708	OS	Monitor and maintain storage conditions in food operations	3	3	14
K/503/4341	OK	Understand how to monitor and maintain storage conditions in food operations	3	2	12
D/601/5179	OS	Monitor and maintain storage systems and procedures in food operations	3	2	10
D/601/5182	OK	Understand how to monitor and maintain storage systems and procedures in food operations	3	2	10
D/601/5280	OS	Maximise sales in a food retail environment	3	4	20
R/601/5292	OK	Understand how to maximise sales in a food retail environment	3	3	24

Unit ref	Unit type	Unit title	Level	Credit	GLH
M/602/4582	OS	Plan and co-ordinate food services	3	3	18
A/602/4584	OK	Understand how to plan and co-ordinate food services	3	3	25
H/602/4580	OS	Monitor effectiveness of food retail operations	3	2	12
M/602/4579	OS	Set up and maintain food retail operations	3	3	20
K/602/4581	OK	Understand how to co-ordinate food retail operations	3	2	14
Support units					
A/602/4701	OS	Control energy efficiency in food operations	3	3	13
R/602/5627	OS	Contribute to continuous improvement of food safety in operations	3	3	20
Y/602/5628	OK	Understand how to contribute to continuous improvement of food safety in operations	3	4	30
F/602/5834	OS	Control and monitor safe supply of raw materials and ingredients in food operations	3	1	6
J/602/5835	OK	Understand how to control and monitor safe supply of raw materials and ingredients in food operations	3	3	20
A/602/4617	OS	Diagnose problems in food operations	3	3	14
F/602/4618	OK	Understand how to diagnose problems in food operations	3	3	16
J/602/4619	OS	Resolve problems in food operations	3	3	16
A/602/4620	OK	Understand how to resolve problems in food operations	3	4	22
M/502/7407	OS	Monitor and control quality of work activities in food operations	3	2	18

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/602/4697	OS	Monitor and control throughput to achieve targets in food operations	3	2	9
J/602/4698	OK	Understand how to monitor and control throughput to achieve targets in food operations	3	3	15
F/503/4250	OS	Promote food safety awareness in food operations	3	2	10
J/503/4251	OK	Understand how to promote food safety awareness in operations	3	1	7
F/602/4585	OS	Set up and maintain food service operations	3	2	14
L/602/4587	OK	Understand how to set up and maintain food service operations	3	2	16
F/602/4702	OS	Control waste minimisation in food operations	3	3	16
J/602/4703	OK	Understand how to control minimisation in food operations	3	3	24
H/602/1713	OS	Maintain, promote and improve environmental good practice in food operations	3	2	10
J/502/7414	OS	Plan production schedules in food manufacture	3	3	21
L/502/7415	OK	Understand how to plan production schedules in food manufacture	3	2	14
J/503/4296	OS	Plan resources to meet anticipated demand for products in food operations	3	2	8
K/502/7423	OS	Monitor and evaluate customer service in food operations	3	4	19
M/502/7424	OK	Understand how to monitor and evaluate customer service in food operations	3	3	21
L/502/7365	OS	Carry out testing for quality control in	3	3	11

Unit ref	Unit type	Unit title	Level	Credit	GLH
		food operations			
L/602/4699	OS	Carry out quality audits in food operations	3	3	9
T/602/4700	OK	Understand how to carry out quality audits in food operations	3	3	15
L/602/4704	OS	Control water usage in food operations	3	3	16
R/602/4705	OK	Understand how to control water usage in food operations	3	3	25
M/502/7410	OS	Develop product specifications in food manufacture	3	2	14
T/502/7411	OK	Understand how to develop product specifications in food manufacture	3	2	12
M/502/8055	OS	Monitor effectiveness of despatch and transport in food operations	3	2	10
T/502/8056	OK	Understand how to co-ordinate despatch and transport of orders in food operations	3	2	10
M/600/9600		Set objectives and provide support for team members	3	5	35
R/502/7416	OS	Monitor and report on production progress in food manufacture	3	2	9
Y/502/7417	OK	Understand how to monitor and report on production progress in food manufacture	3	2	12
T/602/0646	OS	Monitor and control waste disposal in food operations	3	3	15
M/602/4517	OK	Understand how to monitor and control waste disposal in food operations	3	3	29
T/602/4518	OS	Monitor and control the recovery and separation of by-products and waste disposal in food operations	3	2	12
Y/600/9669	OS	Plan, allocate and monitor work of a	3	5	25

Unit ref	Unit type	Unit title	Level	Credit	GLH
		team			
F/502/9548	LLUK	Facilitate learning and development in groups	3	6	25
J/502/9549	LLUK	Facilitate learning and development for individuals	3	6	25
Common operation units					
H/602/5826	OS	Monitor food safety at critical control points in operations	3	1	5
Y/602/1692	OS	Monitor product quality in food operations	3	3	20
T/602/5829	OK	Understand how to control product quality in food operations	3	2	10
K/602/5827	OS	Monitor health, safety and environmental systems in food operations	3	2	12
M/602/5828	OK	Understand how to monitor health, safety and environmental management systems in food operations	3	3	20
L/602/5075	OS	Manage organisational change for achieving excellence in food operations	3	4	21
R/602/5076	OK	Understand how to manage organisational change for achieving excellence in food operations	3	3	17
M/602/6302	OS	Develop working relationships with colleagues in food operations	3	3	15
A/602/6304	OK	Understand how to develop working relationships with colleagues in food operations	3	2	12
Group B - Optional fish knowledge units					
A/503/3100	UK	Principles of controlling bivalve purification processing	3	2	20

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/602/0616	UK	Principles of marine finfish product knowledge	3	5	20
D/602/0625	UK	Principles of brining and salting fish shellfish	3	2	13
D/602/4044	UK	Principles of monitoring and assessing risks in food operations	3	2	13
F/503/2918	UK	Principles of managing fish and chip operations	3	4	37
F/503/2921	UK	Principles of the fishmonger industry	3	2	12
F/503/3101	UK	Principles of managing safety in bivalve purification operations	3	4	32
F/602/0617	UK	Principles of shellfish, non-marine finfish and marine food products, product knowledge	3	5	25
F/602/4506	UK	Principles of freezing methods in food technology	3	4	30
J/602/0621	UK	Principles of seafood quality science	3	4	20
L/502/7558	UK	Principles of the refrigeration cycle in food technology	3	4	32
R/602/0623	UK	Principles of frying fish and chips	3	4	18
T/602/0615	UK	Principles of displaying fish/shellfish in a sales environment	3	3	14
T/602/4034	UK	Principles of quality in food operations	3	3	18
Y/502/7496	UK	Principles of sensory assessment in food technology	3	3	22
A/503/2920	UK	Principles of fishmonger practice	3	3	23
F/502/7430	UK	Principles of canning in food technology	3	4	30
M/602/0614	UK	Principles of fish shellfish smoking	3	4	21
M/602/0628	UK	Principles of fish shellfish quality	3	3	14

Unit ref	Unit type	Unit title	Level	Credit	GLH
		assessment			
D/601/5313	UK	Understanding the principles and practices of assessment	3	3	24
T/502/0183	UK	The principles of food safety supervision for manufacturing	3	3	25
Y/600/2382	UK	The Principles of Hazard Analysis and Critical Control Points (HACCP) for food manufacturing	3	3	20
L/602/4556	UK	Principles of aseptic packaging in food technology	3	3	20