

Results from Fish Industry Skills Workshop: Wednesday 23rd November 2016, Membertou

Exercise 1: Select Level 2 units that fit the requirements for *Raw Materials Intake*

	Intake (Table A)	Intake (Table B)	Intake (Table C)	Intake (Table D)
Total Units selected	17.0000	19.0000	17.0000	12.0000
Total credits	38.0000	39.0000	38.0000	26.0000
Group A) Total OS Credits	15.0000	15.0000	19.0000	11.0000
Group A) Total OK Credits	23.0000	20.0000	16.0000	11.0000
Group B) Restricted Credits	0.0000	4.0000	3.0000	3.0000
	L2 Diploma	L2 Diploma	L2 Diploma	L2 Certificate

Table A:

Level 2 FSIS Title and ONLINE¹ link

- [Intake fish-shellfish](#)
- [Understand how to lift and handle materials safely in food operations](#)
- [Work effectively with others in food operations](#)
- [Maintain workplace food safety standards in operations](#)
- [Understand how to work effectively with others in food operations](#)
- [Maintain product quality in food operations](#)
- [Maintain workplace health and safety in food operations](#)
- [Contribute to environmental safety in food operations](#)
- [Understand how to store and organise goods and materials in food operations](#)
- [Understand how to maintain product quality in food operations](#)
- [Understand how to maintain workplace food safety standards in operations](#)
- [Understand how to pack and ice fish-shellfish](#)
- [Monitor and maintain storage conditions in food operations](#)
- [Understand how to monitor food hygiene standards using rapid test methods in operations](#)
- [Understand how to operate central control systems in food manufacture](#)
- [Understand how to contribute to the maintenance of plant and equipment in food operations](#)
- [Understand how to maintain workplace health and safety in food operations](#)

¹ As the linked titles are no longer part of the spreadsheet, they are now linked to the online(Seafood Academy website) locations for each unit.

Table B:

Level 2 FSIS Title and ONLINE link

[Intake fish-shellfish](#)
[Understand how to lift and handle materials safely in food operations](#)
[Work effectively with others in food operations](#)
[Maintain workplace food safety standards in operations](#)
[Understand how to work effectively with others in food operations](#)
[Maintain product quality in food operations](#)
[Maintain workplace health and safety in food operations](#)
[Contribute to environmental safety in food operations](#)
[Understand how to maintain product quality in food operations](#)
[Understand how to maintain workplace food safety standards in operations](#)
[Lift and handle materials safely in food operations](#)
[Understand how to intake fish-shellfish](#)
[Understand how to use fish-shellfish quality assessment methods](#)
[Control fish-shellfish defrosting](#)
[Understand how to control fish-shellfish defrosting](#)
[Understand how to control processes in food manufacture](#)
[Principles of fish-shellfish quality assessment](#)
[Principles of food safety for manufacturing](#)
[Understand how to pack and care for live shellfish for despatch](#)

Table C:

Level 2 FSIS Title and ONLINE link

[Intake fish-shellfish](#)
[Understand how to lift and handle materials safely in food operations](#)
[Maintain workplace food safety standards in operations](#)
[Lift and handle materials safely in food operations](#)
[Understand how to intake fish-shellfish](#)
[Understand how to use fish-shellfish quality assessment methods](#)
[Work effectively with others in food operations](#)
[Understand how to work effectively with others in food operations](#)
[Maintain product quality in food operations](#)
[Principles of fish-shellfish quality assessment](#)
[Understand how to pack and ice fish-shellfish](#)
[Understand how to monitor food hygiene standards using rapid test methods in operations](#)
[Grade fish-shellfish by hand](#)
[Understand how to grade fish-shellfish by hand](#)
[Monitor product quality in food operations](#)
[Pack and ice fish-shellfish](#)
[Monitor food hygiene standards using rapid test methods in operations](#)

Table D:

Level 2 FSIS Title and ONLINE link

- [Intake fish-shellfish](#)
- [Understand how to lift and handle materials safely in food operations](#)
- [Maintain workplace food safety standards in operations](#)
- [Lift and handle materials safely in food operations](#)
- [Understand how to intake fish-shellfish](#)
- [Understand how to use fish-shellfish quality assessment methods](#)
- [Maintain workplace health and safety in food operations](#)
- [Principles of food safety for manufacturing](#)
- [Understand how to store and organise goods and materials in food operations](#)
- [Store goods and materials in food operations](#)
- [Principles of using and storing materials in food operations](#)
- [Principles of product quality and improvements in food operations](#)

Summary for Raw Materials Intake Exercise

Level 2 FSIS Title and ONLINE link	Most Popular²
Intake fish-shellfish	4
Understand how to lift and handle materials safely in food operations	4
Maintain workplace food safety standards in operations	4
Lift and handle materials safely in food operations	3
Understand how to intake fish-shellfish	3
Understand how to use fish-shellfish quality assessment methods	3
Maintain workplace health and safety in food operations	3
Work effectively with others in food operations	3
Understand how to work effectively with others in food operations	3
Maintain product quality in food operations	3
Principles of food safety for manufacturing	2
Understand how to store and organise goods and materials in food operations	2
Principles of fish-shellfish quality assessment	2

² = number of tables that selected each unit

Understand how to pack and ice fish-shellfish	2
Understand how to monitor food hygiene standards using rapid test methods in operations	2
Contribute to environmental safety in food operations	2
Understand how to maintain product quality in food operations	2
Understand how to maintain workplace food safety standards in operations	2
Store goods and materials in food operations	1
Principles of using and storing materials in food operations	1
Principles of product quality and improvements in food operations	1
Grade fish-shellfish by hand	1
Understand how to grade fish-shellfish by hand	1
Monitor product quality in food operations	1
Pack and ice fish-shellfish	1
Monitor food hygiene standards using rapid test methods in operations	1
Control fish-shellfish defrosting	1
Understand how to control fish-shellfish defrosting	1
Understand how to control processes in food manufacture	1
Understand how to pack and care for live shellfish for despatch	1
Monitor and maintain storage conditions in food operations	1
Understand how to operate central control systems in food manufacture	1
Understand how to contribute to the maintenance of plant and equipment in food operations	1
Understand how to maintain workplace health and safety in food operations	1

Exercise 2: Develop a plan for a bespoke job role

Table A – Sales Manager Level 3 Diploma

Total Units selected	13
Total credits	37
Group A) Total OS Credits	13
Group A) Total OK Credits	15
Group B) Restricted Credits	9

Level 3 FSIS Title and LOCAL Link

[Maximise sales in a food retail environment](#)

[Understand how to maximise sales in a food retail environment](#)

[Understand how to monitor and control throughput to achieve targets in food operations](#)

[Monitor and evaluate customer service in food operations](#)

[Understand how to monitor and evaluate customer service in food operations](#)

[Understand how to develop product specifications in food manufacture](#)

[Understand how to co-ordinate despatch and transport of orders in food operations](#)

[Understand how to monitor and report on production progress in food manufacture](#)

[Develop working relationships with colleagues in food operations](#)

[Understand how to develop working relationships with colleagues in food operations](#)

[Principles of displaying fish/shellfish in a sales environment](#)

[Principles of quality in food operations](#)

[Principles of fish shellfish quality assessment](#)

Table B – QA/QC

Results lost in transcription.

Table C – Cleaning Operative Level 2 Diploma

Total Units selected	16.0000
Total credits	38.0000
Group A) Total OS Credits	22.0000
Group A) Total OK Credits	14.0000
Group B) Restricted Credits	2.0000

Level 2 FSIS Title and ONLINE link

[Maintain workplace food safety standards in operations](#)

[Lift and handle materials safely in food operations](#)

[Maintain workplace health and safety in food operations](#)

[Work effectively with others in food operations](#)

[Contribute to environmental safety in food operations](#)

[Understand how to store and organise goods and materials in food operations](#)

[Store goods and materials in food operations](#)

[Principles of using and storing materials in food operations](#)

[Contribute to the maintenance of plant and equipment in food operations](#)

[Control hygiene cleaning in food operations](#)

[Understand how to control hygiene cleaning in food operations](#)

[Understand how to monitor and control the recovery and separation of by-products in food operations](#)

[Clean in place -CIP- plant and equipment in food operations](#)

[Understand how to prepare for and conduct cleaning in place -CIP- of plant and equipment in food operations](#)

[Understand how to avoid contamination and complete cleaning in place -CIP- of plant and equipment in food operations](#)

[Principles of clean in place \(CIP\) in food operations](#)

Table D – Maturing Operative Level 2 Diploma

Total Units selected	23.0000
Total credits	57.0000
Group A) Total OS Credits	31.0000
Group A) Total OK Credits	26.0000
Group B) Restricted Credits	0.0000

NB: This selection is ‘worth’ 57 credits which is an impractical size for a deliverable qualification. With more time the group could have deselected units to make a more manageable qualification.

Level 2 FSIS Title and ONLINE link

- [Lift and handle materials safely in food operations](#)
- [Work effectively with others in food operations](#)
- [Understand how to store and organise goods and materials in food operations](#)
- [Store goods and materials in food operations](#)
- [Intake fish-shellfish](#)
- [Understand how to lift and handle materials safely in food operations](#)
- [Understand how to intake fish-shellfish](#)
- [Understand how to use fish-shellfish quality assessment methods](#)
- [Understand how to work effectively with others in food operations](#)
- [Maintain product quality in food operations](#)
- [Understand how to maintain product quality in food operations](#)
- [Control fish-shellfish defrosting](#)
- [Understand how to control fish-shellfish defrosting](#)
- [Understand how to control processes in food manufacture](#)
- [Grade fish-shellfish by hand](#)
- [Understand how to grade fish-shellfish by hand](#)
- [Monitor product quality in food operations](#)
- [Monitor and maintain storage conditions in food operations](#)
- [Control weighing in food manufacture](#)
- [Control mixing in food manufacture](#)
- [Control temperature reduction in food manufacture](#)
- [Understand how to control defrosting in food manufacture](#)
- [Prepare sauces and marinades by hand in food manufacture](#)