

IVQ Awards in Fish and Shellfish

- New qualifications for managers/supervisors in seafood businesses
- Six new Level 3 Improve Vocational Qualifications (IVQs)
- Nationally recognised qualifications
- Delivered as part of training programmes from Seafish and the Seafood Training Academy

What are IVQs?



A new type of qualification that is only available within the food manufacturing industry, and which combine the best of occupational standards, with the best of sector specific training programmes.

Individuals and businesses have always welcomed our training courses for the valuable skills and knowledge delivered by our expert trainers.

Now, many of our training programmes can bring even greater business benefits by delivering Improve Vocational Qualifications or IVQs, which are nationally recognised

IVQs are not a replacement for NVQs, although they are also based on national occupational standards (NOS). To deliver IVQs to the seafood industry, Seafish has had to write almost 20 new NOS units and combine the knowledge and skills units into the seven new IVQs. Each of these qualifications will meet a clear need in the seafood industry and bring added value to our training programmes.

What are the benefits?

Building a qualification around occupational standards creates a better qualification. If a training course is linked to this new qualification then you get a better training course as well. A nationally recognised qualification also means a common standard between all the organisations that deliver the supporting training course.

Tell me more

Usually, an IVQ is made up of two types of units. There are units that cover the general underpinning knowledge that is needed to carry out a particular task or activity. For example, one of our IVQs has a unit called *principles of brining and salting fish or shellfish*. What this unit covers is self-explanatory and it is one of four units in the IVQ in seafood smoking.

One of the other units that make up the smoking IVQ is a skills unit called *demonstrate skills in brining and salting fish or shellfish*. The smoking IVQ is completed by one more *principles* unit and another *demonstrate skills* unit on smoking.

The ability to bring together a few knowledge units and combine them with some carefully designed skills units has created an excellent opportunity to produce a qualification that meets the needs of specific industry groups. The only fish and shellfish IVQ not to have skills unit is the IVQ in Product Knowledge

Unlike NVQs, these new qualifications are not assessed in the workplace, but as part of the training course. This means that they can be delivered by trainers in training centres rather than by assessors in the workplace.

What IVQs are available?

There are seven fish and shellfish IVQs available. The topic areas they cover are:

- **Fish and shellfish product knowledge** – from harvesting to selling, sustainability to recipes. Two substantial principles units cover marine finfish and almost every other type of marine food product and non marine finfish;
- **Seafood smoking** – the theory of brining, salting and smoking, plus skills units covering of these topics;
- **Quality assessment** – the principles of seafood quality science and also assessment methods, plus skills units covering fish, shellfish and cooked product quality;
- **Fishmonger skills** - two principles units covering the theory of fishmonger practices fish/shellfish displays are combined with two units that provide an opportunity to demonstrate skills in displays and the hand processing of fish and shellfish;
- **Fish frying operations** – this IVQ in fish and chips is made up of a theory unit covering the frying process itself, plus another theory unit that explores the principles of managing shop operations and resources. The IVQ is 'topped off' with a demonstrate skills in frying unit;
- **Bivalve purification operations management** – this IVQ expects you to have a good understanding of how to control the purification operation and how to manage safety in the workplace. These two theory units are supported by three skills units covering operations, data collection and safety;



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and

How do I register for the qualification?

As part of the piloting arrangements, we will be revising existing training programmes and developing new ones to deliver the content contained in each of these qualifications.

Registration forms can be obtained from Seafish or your ASQA course provider and the programme will be offered from May 2011.

The assessments for the qualifications will be administered by Grimsby Institute of Further and Higher Education (GIFHE) and successful candidates will be awarded a Level 2 or a Level 3 Award by Food and Drink Qualifications.

Costs



As part of a pilot scheme to launch these new Awards, and subject to terms and conditions*, we hope to be able to deliver part or all of the qualifications free of charge to eligible participants of approved training programmes using funding obtained via the Seafood Training Academy.

The costs of the supporting training programmes will vary and will usually be sufficient to match-fund the costs of the qualification.

How can I find out more?

Seafish is leading on these developments. For more information please contact Lee Cooper at Seafish T. 01482 486482 or E. academy@seafish.co.uk

More information can also be found on the Seafood Training Academy website at: <http://www.seafoodacademy.org/> - follow the link to IVQs. A range of individual leaflets will be available from this site.

* Currently, funding to offset the cost of the qualification is only available to participants from England

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