

Level 3 Award in Quality Assessment of Fish or Shellfish

Background to IVQs

Improve Vocational Qualifications or IVQs are standards-based qualifications that are delivered by means of training courses or distance learning programmes. They have been developed by Seafish and seafood industry employers to support off the job training and development. They are nationally recognised and are awarded the Food and Drink Qualifications Ltd.

What is the Level 3 Award?



- A new qualification for managers/supervisors in seafood businesses;
- A Level 3 Improve Vocational Qualification (IVQ);
- Nationally recognised and eligible for funding support¹;
- Delivered as part of Seafish's Advanced Seafood Quality Assessment course;
- Supported by the Seafood Training Academy.

The quality assessment IVQ is a Level 3 qualification for managers and supervisors in seafood businesses that covers key areas including seafood quality science and the assessment of fish and shellfish quality.

To complete the qualification, participants must also demonstrate skills in assessing the quality of raw and cooked fish, or raw and cooked shellfish.

The Level 3 Award was developed for the industry by Seafish and is awarded by Food and Drink Qualifications.

¹ Currently support is only available to trainees in England.

What are the benefits?

This qualification has been developed to complement Seafish's Advanced Seafood Quality Assessment training course – a week-long highly practical training course in the application of TORRY and QIM methods to assess the quality of raw and cooked fish or shellfish.

After completing the Advanced course, and achieving the Level 3 IVQ Award, you really will have a finely tuned nose for the quality of seafood.

Tell me more

The IVQ Award is made up of four individual units. They are:

- Principles of Quality Assessment – a substantial theory unit covering the essential knowledge of how to use quality assessment schemes to objectively measure the quality of seafood;
- Principles of Seafood Quality Science – another substantial theory unit. This one covers the underlying theory of how and why fish and shellfish lose quality, and the impacts that will have on flavour, texture and odour;
- Demonstrate Skills in Assessing the Quality of;
 - Shellfish;
 - Raw Fish;
 - Cooked Fish or Shellfish.(2 of these 3 practical units are required to complete the award)

How do I register for the qualification?

As part of the pilot, the qualification will only be available to new trainees who undertake **Seafish's Advanced Seafood Quality Assessment (ASQA)** training course OR to those who have previously completed that course and undertake a one or two day refresher training programme.

Registration forms can be obtained from Seafish or your ASQA course provider.

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



Related Training Courses

The Seafood Training Academy recognised training course – Introductory Seafood Quality Assessment is an excellent starter course and suitable for a wide range of seafood employees. However, it is not sufficiently advanced to provide direct access to this new IVQ Award.

Costs



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

The cost of the ASQA programme is sufficient to match-fund this qualification. The costs of the Refresher course are insufficient to fully match-fund the qualification so some top-up funding may be required. It is possible to undertake just one or two units and so achieve a *Unitised* qualification at no additional cost.

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/SeafoodProgrammesQA.html>

If in doubt about the training needs of your business and how to meet those needs, then please email your full contact details to academy@seafish.co.uk and we'll contact you as soon as possible.

For all onshore training enquires contact:

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