

ST0194/V2

## Draft apprenticeship assessment plan for the Fishmonger apprenticeship

Apprenticeship reference number	Level of this apprenticeship	Integration
ST0194	2	None

### Assessment Plan

[Edit assessment plan form](#)

### Assessment details

#### Introduction

This Apprenticeship Assessment Plan (AAP) sets out the requirements for the assessment of the level 2 fishmonger apprenticeship. It should be read in conjunction with the General Requirements for Apprenticeship Assessment. Where there is conflict between this AAP and the General Requirements, this AAP takes precedence. Assessment organisations must also comply with the relevant regulatory framework for apprenticeship assessment.

It is important that the assessment of apprentices is proportionate, valid, and provides reliable evidence of an apprentice's attainment of the relevant knowledge and skills. As such, assessment organisations must design assessments to ensure:

- employers have confidence that the apprentice has reached the expected performance standard
- apprentices are sufficiently secure in their knowledge and skills, so that they could demonstrate their competence in different contexts, for example, a different workplace

#### Assessment Outcomes

The assessment outcomes group and summarise the knowledge and skills that must be demonstrated in assessments. All assessment outcomes must be assessed.

Assessment organisations must ensure all the core assessment outcomes and the assessment outcomes for one of the following options are assessed for each apprentice:

- Option 1: Retail and instore fishmonger
- Option 2: Wholesale or processing fishmonger

Knowledge and skills statements in **bold** are mandatory and must be assessed in every version of the assessment that is made available.

Knowledge and skills statements which offer opportunities to develop functional English and maths are identified with an asterisk.

Core Assessment Outcome	Mapping
<p><b>AO1: Fish and shellfish processing operations</b></p> <p>Applies knowledge and skills to prepare, process, and finish fish and shellfish products using appropriate techniques, tools, and equipment, ensuring products meet required specifications and customer or business needs.</p>	<p><b>K8, K22, K23*</b></p> <p><b>S2, S3, S4, S6*, S13</b></p>
<p><b>AO2: Food safety, quality and compliance</b></p> <p>Implements food safety, hygiene, and regulatory requirements by handling, storing, and processing fish and shellfish safely, monitoring quality, and maintaining traceability and compliance with legal and organisational standards.</p>	<p><b>K5, K6, K11, K12, K13*, K15, K17, K19</b></p> <p><b>S1, S8</b></p>
<p><b>AO3: Stock, supply chain, and product management</b></p> <p>Manages fish and shellfish products through the supply chain by applying knowledge of sourcing, seasonality, and sustainability, maintaining stock control, monitoring condition, and supporting pricing and availability decisions.</p>	<p><b>K2, K3, K4*, K7*, K18, K24</b></p> <p><b>S12*</b></p>
<p><b>AO4: Workplace operations and environment</b></p> <p>Maintains the working environment by preparing and cleaning work stations, tools, and equipment, and managing waste and resources in line with business procedures and legal requirements.</p>	<p><b>K9, K26</b></p> <p><b>S5, S11</b></p>
<p><b>AO5: Communication, teamwork, and customer interaction</b></p> <p>Communicates effectively with colleagues and customers, supports teamwork and inclusive working practices, and handles queries, complaints, and day to day interactions in line with organisational expectations.</p>	<p><b>K16, K20*, K21*, K25</b></p> <p><b>S7, S10*</b></p>
<p><b>AO6: Business awareness and continuous improvement</b></p>	<p><b>K1, K10, K14*</b></p>

Applies understanding of business objectives, systems, and processes by using IT, supporting audits and inspections, solving problems, and contributing to continuous improvement and team development.	<b>S9*</b>
<b>Option 1: Retail and instore fishmonger</b>	<b>Mapping</b>
<b>AO7: Retail sales and customer experience</b> Delivers retail service by presenting fish and shellfish products attractively, engaging customers, advising on selection and preparation, completing sale transactions, and maximising sales opportunities.	K27, <b>K28</b> , K29, <b>K30*</b> , K31, K32 <b>S14*</b> , S15*, S16*
<b>Option 2: Wholesale or processing fishmonger</b>	<b>Mapping</b>
<b>AO8: Production flow and processing performance</b> Meets production requirements by processing fish and shellfish to specification, maintaining production flow, achieving required processing volumes within set time frames, and assessing returned or rejected products for appropriate reuse, rework, or disposal.	<b>K33*</b> , K34, <b>K35*</b> , K36 S17, <b>S18*</b> , <b>S19*</b>

### **Assessment requirements**

Assessment organisations must set apprenticeship assessments. Assessment organisations should consider how technology and digital tools can support innovation and efficiency.

Assessment organisations must design apprenticeship assessments to include at least one **observation**.

Any additional assessment, or assessments, must be selected from the following list of methods, to ensure the assessment outcomes are met in full. Assessments available in the list may be used more than once:

- **portfolio**
- **professional discussion**
- **interview**
- **question and answer**
- **project**

- **showcase**
- **presentation**
- **additional observation**
- **written assessment**

Apprentices may be assessed at any appropriate point during their apprenticeship programme.

Assessments may be designed to allow a centre or training provider to mark assessments. The assessment organisation is responsible for ensuring all assessments are sufficiently reliable and valid, and for the accuracy of any centre or training provider marking.

### **Performance descriptors**

Performance descriptors describe the level of performance required to achieve a pass or distinction grade. Assessment organisations must design assessments that align with these descriptions.

<b>Performance Category</b>	<b>Pass</b>	<b>Distinction</b>
<b>Applied Knowledge</b>	Demonstrates appropriate application of fishmonger knowledge, facts, procedures, and ideas to complete well-defined tasks and solve straightforward problems across routine and some varied work activities.	Demonstrates highly accurate, insightful, and efficient application of fishmonger knowledge, facts, procedures, and ideas to solve straightforward problems and adapt effectively to well-defined tasks across routine and some varied work activities.
<b>Applied Skills</b>	Selects and uses cognitive and practical fishmonger skills to carry out mostly routine tasks with consistency and purpose across preparation,	Integrates cognitive and practical fishmonger skills to execute mostly routine tasks with precision, even when faced with subtle complexities or shifting requirements in processing,

	processing, and service activities.	production flow, and service delivery.
<b>Regulatory and Procedural Awareness</b>	Applies food safety, hygiene, and regulatory requirements relevant to the role without error, although depth of insight or adaptability may be limited in routine and some varied work activities.	Demonstrates proactive and confident interpretation of food safety, hygiene, and regulatory requirements, supporting consistent compliance and effective responses to routine and some varied work activities.
<b>Communication and Collaboration</b>	Communicates and collaborates effectively within a team or group setting, showing reliable customer service and teamwork skills when required in routine workplace and retail service interactions.	Consistently communicates with clarity and sensitivity, showing strong awareness of others and responding resourcefully in a range of team and customer service scenarios across workplace and retail environments.
<b>Information Use and Decision Making</b>	Gathers and interprets relevant information to inform decisions and actions that are fit for purpose in the work context, supporting stock control, product quality, and service delivery in familiar situations.	Gathers and interprets relevant information and feedback to shape actions that are purposeful, and show clear added value in terms of efficiency or outcomes in stock management, production flow, and customer service.
<b>Responsibility and Autonomy</b>	Takes responsibility for completing fishmonger tasks,	Exercises informed judgement and self-direction often anticipating the needs

	<p>demonstrating autonomy within familiar situations across routine operations, production, and customer service activities.</p>	<p>of the task or team within familiar situations, supporting effective workflow, product quality, and service outcomes.</p>
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**Professional recognition**

This apprenticeship aligns with the requirements for professional body recognition as detailed in the occupational standard.

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