

The Seafood Training Academy is a brand new initiative to enhance training in the seafood sector. This partnership between leading seafood schools in the UK and industry body Seafish will be part of the National Skills Academy for Food Manufacturing.



NFFF Training School

will cover food safety, health and safety, fishmongering and frying skills. In the coming months this list of programmes will expand significantly to cover other areas.

Over the next few months the Academy will appoint employers to sit on the Academy Management Committee alongside members from each Academy

Partner to direct the work of the Academy partnership.

The facilities available from individual partners are comprehensive. The National Federation of Fish Friers has a substantial suite of training rooms at their Training School in Leeds, which include modern, high efficiency frying ranges, food preparation rooms and classroom facilities.

Both Billingsgate and North Shields Seafood Schools have extensive training, preparation and working areas



providing an excellent learning environment for students undertaking any of the programmes available.

The North West Seafood School also has plans to further develop their training facilities to match those of the other Partners.

John Rutherford, Chief Executive of Seafish said: "Becoming part of the National Skills Academy will provide a great opportunity for this venture to make its training programmes more widely available within the food industry as a whole. We are committed to providing new opportunities for learning for the seafood industry, either as cost effective training from the Seafood Training

Academy Partnership or as free content from the dedicated website."

The Seafood Training Academy will also promote the services of other training providers who can deliver appropriate training programmes to seafood employers. The benefits of training and development will be promoted through the use of case studies and on the website, which already contains a substantial amount of free content for students, employers and decision makers in the



Fish Quality Assessment Course

industry.

The Seafood Training Academy will also promote the seafood industry as a career of choice through the distribution of free careers packs to interested parties and through downloadable videos on the website.

The website address is www.seafoodacademy.org The site contains contact details for all the Seafood Training Academy Partners and much more, including:

a comprehensive guide to seafood purchasing, preparation and cooking; learning materials in seafood science and manufacturing technology; and a fish frying skills gallery.

The first 100 employers to visit the site and make a suggestion for future training programmes will be eligible for free food hygiene, health and safety and fish frying DVDs on offer.

There is a large range of training programmes and materials available from one or more partner. While not every partner can offer all programmes, they can all offer advice and guidance on what are the most appropriate programmes for you or your staff. If in doubt, simply contact one of the partners for further information.

The full list of partners is:

- Billingsgate Seafood Training School, London
- Seafood Northwest Training Centre, Fleetwood

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- Seafood Training Centre, North Shields
- The National Federation of Fish Friers Training School, Leeds
- The Sea Fish Industry Authority (Seafish)

Seafood industry employers can also influence the work of the Academy as there is a process in place for them to pass on comments and suggestions to the individual academy partners via the website.

Collectively the Seafood Training Academy will be able to deliver a comprehensive suite of training programmes to the onshore seafood industry, including processing, retailing and foodservice. The initial courses offered by the Seafood Training Academy



Knife Skills Training Course at Billingsgate