

# SEAFISH

## Advanced Fish Quality Assessment Courses

Grimsby 2018

The **Advanced Fish Quality Assessment** course is an intensely practical and detailed training course from Seafish. There is currently no other course like it delivered in the UK. In the last 10 years, Seafish have delivered Advanced Fish Quality Assessment Courses to managers, buyers, fish inspectors, fishmongers and other experts in the seafood industry.

This is a five day course which is taught through a mixture of theoretical and practical modules, delivered by an industry expert and Seafish approved trainer. Throughout the course you will master the following:

- How to apply Torry Raw and Cooked schemes,
- Quality Index Method used for fish/seafood;
- How to assess whitefish, flatfish and oil rich fish;
- How to set up teams and schemes;
- How to train staff in fish quality assessment and set up new in-house schemes.



The next Advanced Fish Quality Assessment Course is now open for reservations and there are currently 6 places remaining.

To find out more or to register your interest, please email [academy@seafish.co.uk](mailto:academy@seafish.co.uk), telephone 01482 486482 or view course details and reports on [www.seafoodacademy.org](http://www.seafoodacademy.org).

**Venue:** Grimsby Seafood Village Training School.

**Course Fees:** £1,000 per participant.

**Course date:** March/April 2018.

**Future courses:** To be confirmed subject to demand.

**Bookings:** Bookings will be confirmed after dates are announced.

**Next Steps:** Contact Seafish to reserve a place or find out more.

**NB:** A one day programme is also available for delivery to individual companies.