

Apprenticeships and Professional Qualifications for Fish Friers

By Lee Cooper
of Seafish



Tavi Fryer Apprentice off to a good start

Emma Pate, Food Processing & Technology Course Manager at Duchy College in Cornwall is delighted to be working with Amanda Holt, the first of the Tallow Chandlers Fish Frying Apprentices.

“We are delighted to be working with Amanda Holt of the Tavi Fryer in Tavistock, Devon and her

employer John Murphy to support her through the ‘Tallow Chandlers Advanced Apprenticeship in Fish Frying Industry Skills’. We have worked closely with Amanda and John to select units of learning to compliment the mandatory units set out in the Apprenticeship framework and have developed a comprehensive timetable of in college learning to support the programme as whole” says Emma.

The Tallow Chandlers Apprenticeship was launched last year at the Olympia Expo (Friers review Oct 2014) with two apprentices, James Wood of the Fishhouse Fleetwood and Amanda Holt of the Tavi Fryer, Tavistock. Amanda, John Murphy and the team at Duchy College have been hard at work planning the three year delivery of the programme and it looks as though that investment in planning will pay dividends as Amanda’s journey begins.



“This programme will include topics such as: Level 3 Food Safety, Emergency First Aid at Work, Principles of Seafood Quality Science etc. We look forward to working closely with Amanda to fully support her with teaching and assessment as she makes her way through this apprenticeship programme in the early stages of what we can foresee will be a successful career in Fish Frying” said Emma.

If you are interested in the business benefits of apprenticeships and want to find out more then please contact Lee Cooper at Seafish.

Still seeking fish frier assessors to support apprenticeship Providers

A number of Apprenticeship Providers are still seeking individuals with experience in the fish frying industry who can become apprenticeship assessors. If you think you may be interested please contact Lee Cooper at Seafish.

Belfast Metropolitan College to support Fish Friers at John Dory’s in Northern Ireland

John Dory’s and Belfast Metropolitan College are delighted to announce the commencement of Belfast’s first Fish and Seafish Apprenticeship programme for fish friers, due to begin in February 2015.



From left to Right – Amanda Doran (Belfast Met), Kat Deuchars (John Dorys) Harry Robinson (Belfast Met), - Zoe Irwin (John Dorys)

“As a company that employs over 100 people in the fish and chip industry in Northern Ireland, it is very encouraging to see this apprenticeship programme being offered in Belfast. We are very proud to be working alongside Belfast Metropolitan College, in order to deliver these qualifications to our employees. John Dorys are committed to raising the profile and standards not only in our own shops, but also across the wider industry” said Kat Deuchars of John Dorys

Harry Robinson (Curriculum Manager for Hospitality at Belfast Met) agrees;

“This is an exciting development for the college, John Dory’s and the wider economy in Northern Ireland and is evidence of our commitment to delivering outstanding training to support employers and the local workforce”

News for Fish Friers

For the full versions of these articles plus contact details and more information please visit www.seafoodacademy.org and go to → 6. News → 3. News for Fish Friers

NFFF Training round-up



2015 has already brought a lot of exciting changes to the NFFF. So far this year we have delivered a busy and exciting three day training course (NFFF Complete Guide to Fish and Chip Shop Management) in mid-January, followed by several one day training courses. We also have been experiencing an increase of interest in our training courses.

We have been very fortunate to have Richard Wardell come on board as the NFFF's new Training and Accreditation Manager. With our first courses of the year delivered and well received, it is onwards and upwards for our training school. Richard observed and helped to deliver some of the courses in January, and is committed to improving and modifying the school's training courses, so our students can gain even more skills and knowledge.



Richard Wardell

Richard joined the NFFF as Training & Accreditation Manager in January and is learning a lot about his new role with the NFFF whilst also using the skills and knowledge that he acquired during his 11 years with

Seafish. "The NFFF has a fantastic training facility in Leeds which offers practical and theory based training which benefits both newcomers to the fish and chip industry along with people who are already working in the fish frying industry. I want to build on the solid foundations that are already in place at the training school in Leeds and attract people from outside the industry such as schools and colleges. We will also be looking to deliver more in-shop training and develop new training

courses. Our role is to promote the positive impact that training can have on individuals and businesses along with helping to raise the standards within the fish and chip industry to ensure its long term future."

Other staff changes

Helen Brook, who many of you know, has taken over the role of Training & Qualifications Co-ordinator. Helen says: "I possess a training background having been an NVQ assessor, internal verifier and invigilator, so I appreciate how training can deliver business benefits. I am enjoying my new job role and it's great to see people progress from an initial enquiry to completing a training course."



If any of you have any training questions please email Richard: richard.wardell@federationoffishfriers.co.uk or Helen: h.brook@federationoffishfriers.co.uk or telephone 0113 2307044. Alternatively, to find out about our one day and three day training courses you can view the training page on our website: <http://www.federationoffishfriers.co.uk/pages/training-courses-585.htm>

