



# Seafish academy



## Fry IT 2014 Success

Seafish and an apprenticeship provider attended the Fry IT 2014 exhibition in Peterborough in February to promote apprenticeships in fish frying and to meet up with some of the many employers who are already embarking on apprenticeship programmes.



Apprenticeship Advice at Fry IT 2014

The six hours of the exhibition hardly seemed enough time to meet the people we wanted to see, to see the people who wanted to know about apprenticeships and to look around the various stands and exhibits.

Those employers who stopped by to see us and to talk about apprenticeships were treated to a full and frank explanation of business benefits of these programmes, and by the end of the day 12 businesses had requested visits by apprenticeship advisers to explore in more detail the opportunities for their businesses.

Enquiries came from as far south as Hampshire and as far north as Rotherham, and included interest in both the intermediate apprenticeships and the professional qualification in fish frying.

## Northern Ireland to get access to Apprenticeships

Following the signing of their code of practice with Seafish, the Southern Regional College are gearing up to support fish and shellfish apprenticeships for fish friers, mongers and processors throughout Northern Ireland. The public launch of this new service was in March at the IFEX 2014 Exhibition in Belfast. For more information, please visit the working with section of the Seafood Training Academy website.

## New Apprenticeship Provider for North Wales

By the time you read this, we may well have our 12th Seafish recognised Apprenticeship provider in place and able to offer fish friers in North Wales the same Apprenticeship benefits that friers in the SW, SE, NW, NE, Midlands, Northern Ireland and Scotland have. For contact details of all the Seafish recognised apprenticeship providers please visit [www.seafoodacademy.org](http://www.seafoodacademy.org)

Seafish recognised apprenticeship providers are able to draw on the expertise of Seafish and the NFFF, have agreed to provide a high level of service to employers, and recognise the unique challenges and opportunities presented by fish and shellfish qualifications to employees and employers alike.

## Fish Frying Apprenticeships Launched at Duchy College:

Duchy College has successfully launched their Fish Frying Apprenticeship programme within Devon and Cornwall



and the first two apprentices have been signed up!

Lisa Lishman and Andrew Hillier from the award-winning *Harbourside restaurant* in Plymouth started the Advanced Apprenticeship programme with Duchy College in February.

*"After winning the Staff Training and Development Award at this year's National Fish and Chip Awards, Harbourside remain committed to the continuation of our tradition of investing time and money into our staff. The chance to pioneer the new apprenticeship programme in this part of the country is one that my staff and I are particularly excited about. Duchy College have a great reputation and we are looking forward to working with them to further our staffs training."* Tom Hughes – Manager, *Harbourside Fish and Chips*

## Polaris Learning support Apprenticeships in Scotland

"If you are thinking about a recognised qualification for you or your employees, the Modern Apprenticeship in Food & Drink Operations



training | development | competence

includes options for fish frying preparation and customer service. This is on the job training that is fully funded so no cost to you. It is a great way to develop the skills of your employees and

demonstrate your commitment to quality. For fish fryers in Scotland, please contact Helen at Polaris Learning.

To contact any of the Apprenticeship providers mentioned in these articles please go to [www.seafoodacademy.org](http://www.seafoodacademy.org) > Working With > Apprenticeship Providers or use this QR Code and your smartphone.



You can also contact the National Federation of Fish Friers in Leeds or Seafish at [academy@seafish.co.uk](mailto:academy@seafish.co.uk)