

Apprenticeship Special Review

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Professional Qualifications for Fish Friers

The National Federation of Fish Friers and Seafish met to discuss the merits of professional qualifications for fish friers, and now we would like to hear from you, so please contact Denise Dodd and the NFFF in Leeds.

The potential advantages of a professional qualification are the promotion of the industry as a whole, and specific individuals and businesses. Raising the profile of the skills and knowledge needed to successfully run a fish and chip business may help with recruitment and career progression. It may even help with the bank manager! Whatever your views are, we would like to hear from those both for and against such a proposal.

Fishmongers and processors enthusiastic about apprenticeships – but what about fish friers?

Prestigious Knightsbridge-based department store *Harrods* is to recruit its first fishmongering apprentice later this year. Other fishmongers in Wales and England are actively taking advantage of the opportunities presented by intermediate and advanced apprenticeships. Processors in the SW, NW and NE of England and throughout Scotland are also involved.



Harrods have an impressive fish counter display

Traditionally, fish friers apprenticeships have been based on the People 1st qualifications in food service and customer service, but now there are two others to choose from.

Food Industry Skills (FIS) Level 2 is a general food industry qualification with opportunities to cover activities such as *provide a counter, table or take away service, sell food in*

a retail environment and even bake off products for retail sale. FIS is available throughout the UK as an intermediate apprenticeship and is a strong contender for an apprentice in a fish and chip shop.

An even stronger contender for an advanced apprenticeship in fish and chips is the new Level 3 Fish and Shellfish Industry Skills (FSIS) qualification. Just released in late May – and not yet available as an apprenticeship – this qualification has serious implications for managers and supervisors in fish and chip shops and restaurants.

Advanced qualifications for fish friers and other managers available ahead of schedule

Food industry specialist awarding organisation, FDQ, have just announced that Level 3 certificates and diplomas in fish and shellfish industry skills are now approved for delivery. This is very good news for fish frier managers in England, Wales and Northern Ireland.

These qualifications will be of particular interest to fish frier managers in the industry as they provide our first management level qualification with tailored fish frying content.

Key units include:

- Maximising food sales
- Managing food retail operations

- Principles of frying fish and chips
- Principles of managing fish and chip operations
- Monitoring oil frying operations, and
- Planning and coordinating food services

Additionally there will be units concerned with the management and monitoring of intake, storage, waste, personnel and a host of other critical functions. This Level 3 qualification will be used to support an Advanced Apprenticeship later in 2013.

Three new fish and shellfish apprenticeship centres recognised by Seafish

Following on from their work with the Duchy College Cornwall and Meat Ipswich Ltd in 2012, to enable them to offer fish and shellfish apprenticeships and related qualifications, Seafish are pleased to announce three new recognised apprenticeship providers for 2013: Blackpool and the Fylde College, ESTC Ltd (Nantwich) and Cambrian Training Ltd. This brings the number of Seafish recognised apprenticeship providers up to 7 for England and one each for Wales and Scotland. All of these providers are able to support apprenticeships in fish and chip shops.

Filling in the gaps – last pieces in the puzzle

Seafish and the Seafood Training Academy are working hard to ensure that fish and shellfish employers throughout the UK are able to access a suitable provider of apprenticeships, proficiency qualifications and fish specific training. By the end of 2013 they hope to have filled all the gaps and to have up to 10 Apprenticeship Providers recognised and active in supporting apprenticeships in fish and shellfish for fishmongers, merchants and fish friers. Whatever the size of your fish frying business, apprenticeships should be achievable and accessible for you and your employees.

Seafish and the Seafood Training Academy are publishing a series of apprenticeship provider profiles on the Academy website under the heading "Working With..." To find out more, and to contact a suitable apprenticeship provider, please email academy@seafish.co.uk or look on www.seafoodacademy.org for "Working with..."

Apprenticeship Checklist

- Apprenticeships available for customer service, fish frying and shop management ✓
- Apprentices can be existing staff or new recruits ✓
- Funding available for apprentices ✓
- Small-employer bonus can be worth £1,500 per apprentice ✓
- There's a range of apprenticeship providers to choose from ✓
- Expert guidance available from Seafish ✓
- More information from academy@seafish.co.uk ✓

So what's stopping you? Why not get in touch today?

Changes to [funding for 24+yr old learners](#) planned for August 2013 make it critical that employers interested in an advanced apprenticeship contact the Federation or Seafish without delay so we can take steps to secure funding.