

US fish company boss learns his trade at Grimsby training centre

From the Sunshine State to Europe's Food Town

FLORIDA fish will have a distinctly Grimsby flavour after the town's industry-leading training centre welcomed its first international candidate.

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The technique behind the smoking of salmon sold by a business operating across the US, from the 'Sunshine State', will have been brought to the fore by the Seafood Skills Training School at Great Grimsby Seafood Village.

Opened in 2014, and with hundreds of Tesco fishmongers passing through, a basic fish smoking course has been added to the offer, in partnership with industry authority Seafish.

It has seen the purchase of two Afos mechanical kilns, manufactured in Hull, with consultancy

assistance from training school director Ivan Jaimes-White, and now used to deliver courses.

Having bought equipment from the same supplier, Michael Jalileyan, president of Sasanian Caviar – a 12-year-old business now branching out into smoked salmon – was pointed in Grimsby's direction for the training.

Mr Jalileyan, who supplies for wholesale distribution, said: "Grimsby is famous for smoked fish, so this was a very good opportunity. I happened to be in the



SMOKING: Learning the trade, Michael Jalileyan, president of Sasanian Caviar in Florida at the Seafood Skills Training School at the Grimsby Seafood Village. Picture: Jon Corken

EU at the time, so it was ideal." While the chimney rack traditional smoked fish has won Grimsby the plaudits, the mechanical method is a strong component of the cluster. And it isn't lost on Mr Jalileyan.

"It is going to be something we use as a competitive advantage. We

will replicate the setting in which we produce smoked fish, and do it at a quality similar to what we find in Grimsby, for the US. It is a very artisanal product and I think it will do well."

The course is delivered by Mr Jaimes-White and certified by Seafish.

Lee Cooper, head of onshore training for Seafish, told how the Seafood Skills Training School was the main smoking centre of several being established nationwide.

The portable machines, bought by Seafish, have also allowed the course to be delivered out on the road, as other permanent venues are also set up in Fraserburgh, Cumbria and at Grimsby Institute, for catering students. Wales and Northern Ireland could follow.

Mr Jaimes-White said: "The fact that Michael has come here from Florida and is liking what we do, and learning a lot, is an amazing testimony to the expertise that is in the region generally.

"We are delighted he is pleased with the products and we will be keeping in touch to see how he is progressing."

Joining Mr Jalileyan on the course was Pam Omond-Tong, from Louth, part of a consultancy business working with Afos.

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NEW SKILLS: Learning the trade, Michael Jalileyan, president of Sasanian Caviar, in Florida, second left, and Pam Omond-Tong, from Louth, receive their certificates from Ivan Jaimes-White, director, left, and Lee Cooper, head of onshore training for Seafish at the Seafood Skills Training School at the Grimsby Seafood Village.