

Tallow Chandlers Fish Frying Apprenticeship launched at Olympia Expo

The Worshipful Company of Tallow Chandlers were pleased to announce the launch of their Apprenticeship in Craft Fish Frying Management at the Food Innovations Expo last month.

The Olympia exhibition halls and the NFFF stand provided the perfect backdrop to the obligatory publicity photos of the two Apprentices, their employers, Apprenticeship Providers, and supporters.

The Tallow Chandlers Apprenticeship is a “wonderful opportunity for the two young people chosen to undertake it” said Brigadier David Homer (centre photo below), The Clerk of Tallow Chandlers Company, who was on hand to see the two young apprentices start their voyage .



From Left to right: Andrew Crook, NFFF; Ursula Hartland, UKRS Training Ltd; Chris Richardson and James Wood of the Fish House, Fleetwood;

Brigadier David Homer, Clerk of Tallow Chandlers Company; Lee Cooper, Seafish;

John Murphy and Amanda Holt of the Tavi Frier; Emma Pate, Duchy College.

The Tallow Chandlers Apprenticeship has much in common with the existing advanced apprenticeship programme that is proving so popular with fish friers across the country. Unlike the generally available advanced apprenticeship, the Tallow Chandlers programme is only via this small pilot developed for small and micro businesses through the Livery Company Apprenticeship Scheme. It places responsibility and funding in the hands of the employer. While finding the right individuals to offer the opportunity too was a challenge, we are all in agreement that we have two outstanding candidates in Amanda Holt and James Wood from Devon and Lancashire respectively.