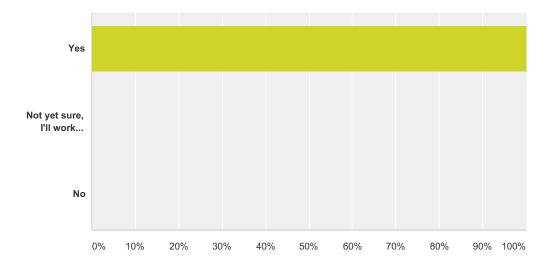
Q1 You may already be aware of this issue. If you are short of time you can simply complete these two questions and skip through the rest of the survey.Do you want Seafish to develop a Fish Frying Apprenticeship so that fish and chip businesses can have an alternative to Hospitality Apprenticeships?

Answered: 30 Skipped: 3



Answer Choices	Responses
Yes	100.00% 30
Not yet sure, I'll work through the survey	0.00%
No	0.00%
Total	30

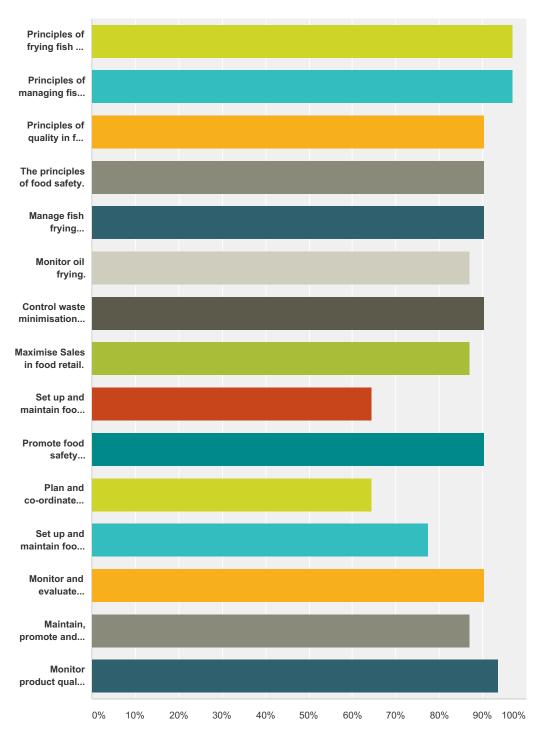
Q2 Can you tell us a few things about your business? We will treat this information in confidence.

Answered: 31 Skipped: 2

Answer Choices	Responses	
Your name?	100.00%	31
Your company name?	100.00%	31
Your postcode?	100.00%	31
Are you a take-away, restaurant or both?	96.77%	30
How many employees do you have?	96.77%	30
Do you have any apprentices? How many?	96.77%	30

Q3 From the following list, what would you like to see in a trailblazer apprenticeship for fish frying supervisors and managers? Please tick all that apply. These topics are taken from the existing advanced apprenticeship for fish friers

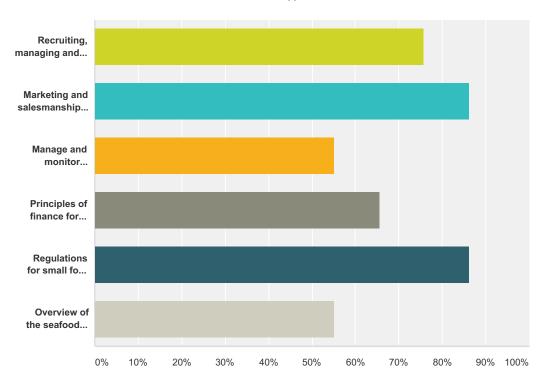
Answered: 31 Skipped: 2



wer Choices	Responses	
Principles of frying fish and chips.	96.77%	
Principles of managing fish and chip operations.	96.77%	
Principles of quality in food operations.	90.32%	
The principles of food safety.	90.32%	
Manage fish frying operations.	90.32%	
Monitor oil frying.	87.10%	
Control waste minimisation in food operations.	90.32%	
Maximise Sales in food retail.	87.10%	
Set up and maintain food retail operations.	64.52%	
Promote food safety awareness in food operations.	90.32%	
Plan and co-ordinate food services.	64.52%	
Set up and maintain food service operations.	77.42%	
Monitor and evaluate customer service in food operations.	90.32%	
Maintain, promote and improve environmental good practice in food operations.	87.10%	
Monitor product quality in food operations.	93.55%	

Q4 And these topics are ones that have been suggested by other fish friers. Tick any that you agree with.

Answered: 29 Skipped: 4



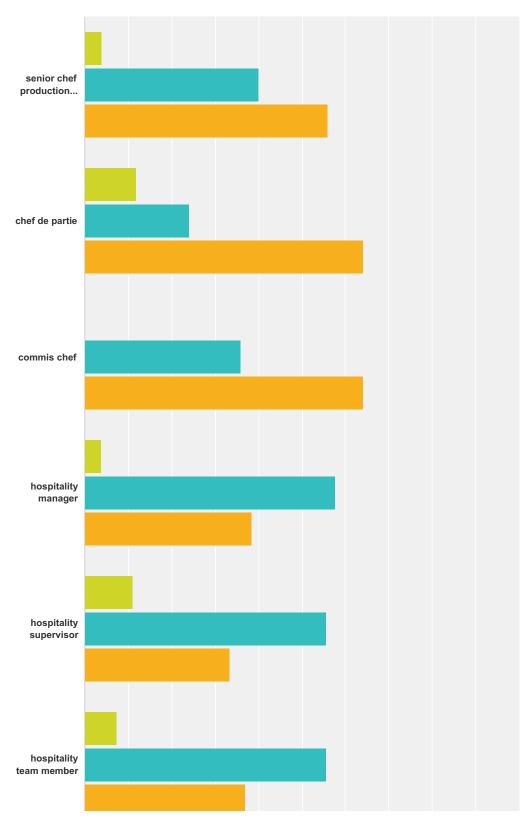
Answer Choices	Responses	
Recruiting, managing and developing staff.	75.86%	22
Marketing and salesmanship for small food businesses.	86.21%	25
Manage and monitor supplies of materials.	55.17%	16
Principles of finance for small businesses.	65.52%	19
Regulations for small food retail businesses.	86.21%	25
Overview of the seafood industry.	55.17%	16
Total Respondents: 29		

Q5 Have you any suggestions or comment regarding the possible content of the apprenticeship?

Answered: 13 Skipped: 20

Q6 How suitable are the Hospitality Apprenticeships for your business? Are they a suitable alternative to a fish frying specific apprenticeship.

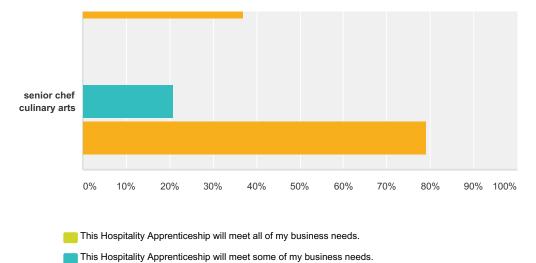
Answered: 27 Skipped: 6



culinary arts

19

24



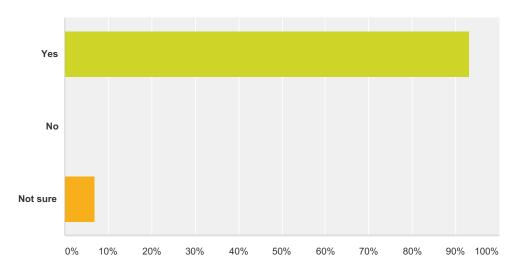
This Hospitality Apprenticeship will This Hospitality Apprenticeship will meet This Hospitality Apprenticeship is Total meet all of my business needs. some of my business needs. not suitable for my business senior chef 4.00% 40.00% 56.00% 10 25 production 14 cooking chef de partie 12.00% 24.00% 64.00% 25 0.00% 36.00% commis chef 64.00% 0 9 25 16 hospitality 3.85% 57.69% 38.46% manager 26 11.11% 55.56% 33.33% hospitality 27 supervisor 3 15 hospitality team 7.41% 55.56% 37.04% member 2 15 27 0.00% 79.17% senior chef 20.83%

This Hospitality Apprenticeship is not suitable for my business

0

Q7 Do you still want Seafish to develop a trailblazer apprenticeship for the fish frying sector?

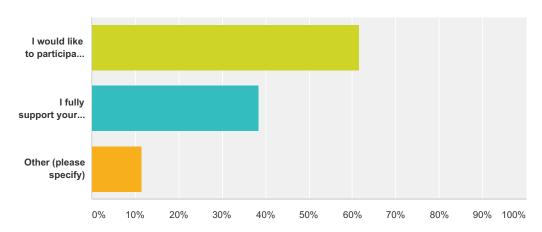




Answer Choices	Responses	
Yes	93.10%	27
No	0.00%	0
Not sure	6.90%	2
Total		29

Q8 If you would like to take an active part in any development of a Fish Frying Trailblazer Apprenticeship (either by email consultation or attending our employer meetings) then please let us know here.





Answer Choices	Responses	
I would like to participate in any future development	61.54%	16
I fully support your proposals but could not take an active part in a future development.	38.46%	10
Other (please specify)	11.54%	3
Total Respondents: 26		

Q9 Please provide the information in bold as a minimum. If you want to be more involved the we will need your full contact details.

Answered: 23 Skipped: 10

Answer Choices	Responses	
Name	100.00%	23
Company	100.00%	23
Address	82.61%	19
Address 2	43.48%	10
City/Town	82.61%	19
State/Province	0.00%	0
Postcode	100.00%	23
Country	0.00%	0
Email Address	95.65%	22
Phone Number	86.96%	20

Q10 If you have any other comments please contact Lee Cooper of Seafish (01482 486482 or academy@seafish.co.uk) or add your comments here.

Answered: 9 Skipped: 24