

Seafish Onshore Training

Seafish, *the authority on seafood*, has a UK-wide network of approved training providers supporting businesses and employees in the processing, retail and food service sectors of the seafood industry. One of these providers is our Partner in the Seafood Training Academy, The National Federation of Fish Friers Ltd(NFFF).

National Federation of Fish Friers

- Established in 1913
- Represents the interests of fish and chip shop proprietors
- In partnership with Seafish, promotes training and standards in the sector
- Delivers training at the NFFF training school in Leeds

Frying Fish and Chips

Do you know who invented fish and chips? No, neither do we, but our colleagues at the National Federation of Fish Friers have a theory.....

Fish and Chips - A History

We do know that fish and chips were developed separately. The French invented chips or ‘chipped pommes de terre a la mode’ (from the humble potato commonly believed to have been brought to Europe by Sir Walter Raleigh in the 17th century). As to the fish, in 1839 Charles Dickens referred to a “fried fish warehouse” in *Oliver Twist*.

The great British fish and chip trade grew out of these existing small businesses which sold fish and chips separately in the streets and alleys of London and some of Britain’s industrial towns in the 1850’s.

Both Lancashire and London stake a claim to the origin of our most famous meal. Chips were the staple fare of the industrial north, whilst fried fish was introduced in London’s East End.

During World War II fish and chips remained one of the few foods in the United Kingdom not subject to rationing.



NFFF about 1925

Training for Fish Friers

NFFF Training School – Leeds

The NFFF has a fish frying training school at its Headquarters in Leeds. The school has a well equipped training room for theory sessions, plus a fish and chip preparation area and two frying ranges in cooking area.

Easily able to accommodate groups of up to 10 trainees, the NFFF delivers its flagship 'three-day training course' on a monthly basis.

The target audience for the three-day course are new entrant owner/managers and potential owners of fish and chip shops.

Distance Learning Programmes (DLP)

Seafish and the NFFF have developed two distance learning programmes for fish friers. Each of these programmes is delivered through learning packs in food safety, health and safety, and further packs covering fish frying skills or customer service skills.

The DLP programmes are supported by a network of approved assessors who carry out onsite assessments of *fish frying skills* (FFS) or *customer service skills* (CSS). The assessors also administer the onsite examinations that complete the process.

IVQ In Fish Frying Operations – New For 2011

One of six new IVQs, the Fish Frying Operations IVQ is a Level 3 qualification made up of a substantial mix of theory and practice. The route to achieving this IVQ is via the DLP in fish frying skills (FFS) or the NFFF's three-day training course, plus additional development and training in operational areas.

The IVQ is made up of three units. The Principles of Frying Fish and Chips, Demonstration Skills in Frying Fish and Chips and the Principles of Managing Fish and Chip Operations.

For information on this IVQ visit www.seafoodacademy.org/seafoodprogrammesFF.html
For information on fish frying training courses, contact Seafish or the NFFF

Onshore Training Enquires

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Fish Frying Training Enquires

Tel: NFFF – 0113 230 7044 Email mail@federationoffishfriers.co.uk

See also Fish and Chip Quality Award at www.seafish.org