



EXTRA INFORMATION

A full apprenticeship can be completed within 12-18 months, dependent upon individual skills and units of study.

The preservation of fish has been an integral part of every sea-faring culture. Over the thousands of years of drying, salting and smoking fish, the technique has developed to a point where once common food has become a delicacy.

What is it?

A Fish Smoking focused work-based apprenticeship will provide your business teams with the opportunity to salt, brine and smoke a range of fish under the expert guidance of a Seafood Training Academy partner.

Using an AFOS mini kiln, participants will be able to practise the diverse range of practical skills required in the modern training environment of the Humber Seafood Institute, or undertake the assessment in your own workplace, practising with all types of fish to learn and understand the principles of smoking fish and using the right ingredients.

The apprenticeship programme provides opportunities to complete a range of units to meet individual and business needs.

What are the benefits?

This apprenticeship programme allows you to put this understanding into effect in a controlled environment and then utilise within the business operation.