

Article for Fish Friers review # 5 July 2013

In the last edition of the Fish Friers review we asked the question, would Fish Friers be as interested in fish and shellfish industry skills qualifications as the fishmongers seem to be? The answer would appear to be a resounding YES!

The response to our initial email and twitter feed of a few weeks ago has seen serious enquires from a number of fish frier employers, leading to the first UK fish and chip shop to sign up learners for both an Intermediate and an Advanced Apprenticeship programme.

The Level 3 fish and shellfish industry skills qualification that underpins the seafood pathway in the advanced apprenticeship framework was only launched in June and already we have several fishmongers registered and in Mister C's of Selby, we have our first of many fish frying businesses involved.

Mark & Denise Corbally, owners of Mister C's say, " As former winners of Staff training & development award, Mister C's recognise the importance and necessity to encourage our staff to further themselves.



We have an extensive in-house training schedule and all our staff have basic qualifications relevant to their job roles. We do, however, encourage them to expand on their training through external courses such as a practical fish frying skills course from the NFFF that was recently funded through the *Women & Work* programme.

When Lee Cooper, from Seafish, gave us the details of these qualifications, we thought it was the perfect time to give some of our staff the opportunity to build and expand on their knowledge and skills. We are excited to see the progress they will achieve during their apprenticeships.

We are in no doubt that having more knowledgeable staff contributes to a higher level of professionalism and a raised standard of customer service.

It also gives us the chance to keep a high profile with our local press, they are always eager to print stories like this. We would encourage you all to give your staff as much training as you can, it is paramount to a successful business."

Peter Calvert 22, Amy Grimwood 23 and Saffron Morris 24, of Mister C's in Selby are proud to be the first to sign up for exciting new apprenticeships developed by Seafish, which can be tailored to individual needs and interests. And they can all benefit from apprenticeship funding as well.

The apprenticeships will be supported by ESTC of Nantwich as the apprenticeship provider, with assistance from the NFFF, Seafish and the Seafood Training Academy.



Other News Limitations on space mean we cannot report in full about these other news items. See the News for Fish Friers section on the home page of www.seafoodacademy.org for more on:

- Discussions to deliver Advanced Apprenticeships for fish Friers in Wales and Northern Ireland;
- Online (and free) learning materials for fish friers;
- Fish Frying Skills – the movie, now available online for free.