

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. These training providers are approved to deliver training programmes, developed by Seafish, in a wide range of important subject areas. Seafish approved trainers are available to deliver cost-effective training to you and your business.

Benefits of Seafish Training Courses

- Cover all sectors of the seafood industry
- Delivered by Seafish-approved and experienced trainers
- Designed to meet the needs of the seafood industry
- Nationally and 3rd party recognised qualifications
- Flexible and cost effective



Fish Quality Assessment

There are three levels of fish quality assessment training courses available from Seafish.

Introductory Fish Quality Assessment

This four hour Introductory training course is a simple introduction to the principles of fish quality assessment, using either the raw fish schemes or the cooked fish schemes.

Raw fish quality assessment is the assessment of whole fish based on odour, texture and appearance of the eyes, gills, skin and flesh. This method is ideal for the earlier parts of the chilled fish chain, but cannot be used after the fish has been filleted.

The cooked schemes rely on the odour, appearance, taste and texture of the cooked fish. These schemes come into their own when it is necessary to assess the quality of fillets or portions. After only 45 seconds in the microwave, the trained fish quality assessor can accurately assess the score, the equivalent 'days on ice' and the remaining shelf life of the fish fillet. This method lends itself to use by the processing, retail and food service sectors.

Introductory courses consist of approximately 90 mins of theory and 2½ hrs of practical assessment.

Intermediate Fish Quality Assessment

Expanding upon the Introductory course, Intermediate courses last a minimum of 10 hours. Almost all of the additional time is given over to the practical assessment of fish quality.

Advanced Seafood Quality Assessment

Seafish's Advanced courses are delivered over five days and cover significantly more theory and practice than either the Introductory or Intermediate programmes. Participants are introduced to the Torry and QIM quality assessment schemes for round fish, flat fish and oil rich fish. Extensive practical activities help to deliver a much greater understanding of the subtlety of quality assessment.



While both the Introductory and Intermediate courses can be delivered in-company and onsite, Advanced courses are invariably delivered at one of a small number of approved venues such as Campden BRI, Billingsgate or the Humber Seafood Institute.

IVQs In Fish And Shellfish Quality Assessment– New For 2011

One of six new IVQs, the Quality Assessment 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 Advanced Seafood Quality Assessment training course. This course is ideal for seafood specialists and managers alike.

For information and guidance on any of the above training programmes or qualifications, or to discuss your training needs further, please contact Lee Cooper at Seafish.

Onshore Training Enquires

Tel: L Cooper – 01482 486482

Email L_Cooper@seafish.co.uk