

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

There are a whole range of training courses



QUALITY ASSESSMENT

Introductory, Intermediate and Advanced quality assessment training courses, ranging from just half a day to five days.. The theory and practical aspects are delivered by expert trainers approved by Seafish. Introductory and Intermediate courses are usually delivered onsite, while Advanced courses are delivered at approved venues throughout the UK.

FOOD SAFETY

Food hygiene and safety training courses from Level 1 to Level 3. Level 1 course are available in Latvian, Lithuanian, Polish, Portuguese, Russian, Spanish, and English. Courses are REHIS accredited.

Level 2 is available as a taught course, open learning programme or as an online eLearning package. Level 3 (Intermediate) is available as a CD-based eLearning programme. All programmes lead to CIEH or REHIS accredited qualifications.

HACCP – Introduction to HACCP in the seafood industry – a half day REHIS accredited programme.

BIVALVE PURIFICATION

Bivalve Purification Operations*, Management, HACCP* and Inspections* courses are available from two Seafish approved training providers, the Southern Shellfish Training Centre and the Scottish Shellfish Training Centres.

* These qualifications are REHIS accredited.

HEALTH & SAFETY

A Level 1 taught short course accredited through REHIS is available. At Level 2 there is a choice between taught courses and our open learning programme.

FISH & CHIPS

With our Partner, the National Federation of Fish Friers (NFFF), we offer distance learning programmes in Fish Frying Skills, and also Customer Service Skills. Based around workbooks, a supporting DVD and in-shop assessments, these are flexible programmes for friers and counter staff.

The NFFF also offer one and three day training courses at their training school in Leeds.

FISH FILLETING

Practical fish filleting skills training is available via a Seafish approved trainer either onsite or through a group training course, at one of our approved training venues.

FISHMONGERING

An introduction to fishmongering training programme is an ideal start for anyone seeking to start up a business, or look for employment in fishmongering.

IPQs in FISH AND SHELLFISH

IPQs replaced the older NVQs in October 2010. The IPQ in Fish and Shellfish is flexible and ideally suits the needs of processors and retailers alike. This is a Level 2 work-based qualification, which is available as an Award, Certificate or Diploma in England, Wales and Northern Ireland. The IPQ also forms the core of the Intermediate Apprenticeship in Fish and Shellfish.

IVQs IN FISH AND SHELLFISH – NEW FOR 2011

There are six new Level 3 Awards for the fish and shellfish industry (IVQs). These cover key topics such as product knowledge, fish and chips, smoking, quality assessment, bivalve purification and fishmonger skills. IVQs are a new form of qualification developed by Seafish for the seafood industry.

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

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