

NFFF Apprenticeship

Page June 2015

By Lee Cooper
of Seafish



Dale McCutcheon and Andrew Moore with their Assessor Alastair Dickie of Polaris Learning.

Moore's Fish and Chips take on the Apprenticeship Challenge

Andrew Moore of Moore's Fish and Chips in Castle Douglas has taken up the Apprenticeship challenge, and not in a half-hearted way either.

Andrew and both his manager and assistant manager are embarking on Level 3 fish and shellfish Apprenticeships, and four other members of staff are undertaking Level 2 Apprenticeships in food sales and service operations.

Andrew will be well supported by Alastair Dickie of Polaris Learning Ltd. Polaris are the Seafish recognised Apprenticeship Provider for Scotland, and Alastair will be the assessor for Moore's Fish and Chips.

Andrew and his six staff registered for their Apprenticeships in May and we will bring you news of their progress later in the year.

This is a reduced version of the full article. To find out more about how Andrew selected the units for him and his staff go to www.seafoodacademy.org and look for News for fish friers.

Scottish Seafood Training Network Launched, Ashvale Fish Restaurant is first to become a member.

Following the launch of the Network in Peterhead on the 28th May, Stuart Devine of the Ashvale Fish Restaurant was happy to be the first to apply for membership. Other fish frying businesses will be invited during June to join. If you haven't received an invitation then please email academy@seafish.co.uk for more information.

Fochaber's Fish Bar - From Fast Jets to Fast Food

Based in the North East of Scotland, Fochaber's Fish Bar is a thriving local business at the heart of the community.

In 2013, having spent the previous twenty two years as an aircraft engineer in the Royal Air Force, Darren Boothroyd and his wife Ruth took over ownership of his local fish and chip shop.

They work fulltime in the shop with the help of two full time and five part time team members, and are currently looking for two additional members for the summer period. For the first eighteen months, Darren had to learn the trade, understand the

characteristics of his business and also set about building a good local reputation. At the same time, he wanted to establish a knowledgeable, well trained and motivated team of employees.

When Darren heard about the Modern Apprenticeship qualifications, he was keen to find out if they could work for his team. As an RAF trained engineer Darren had seen the immense benefits of a well-trained and motivated workforce.

Following links from the Fish Friers magazine and the Seafood Training Academy led to a meeting with Polaris Learning Ltd, and everything else is as they say History.

They now have 3 team members who have completed the qualification. Through his experience with the apprenticeship, Darren would strongly recommend anyone in the sea food business to take advantage of this great opportunity.

What are some of the benefits?

As a result of the Modern Apprenticeship qualifications, the team have all developed new skills; have increased knowledge and increased confidence.

As a result of the qualification and on-going coaching, Isla (full time fish frier) is now ready for greater responsibility within a management role, allowing Darren more time to focus on developing the business further.

Katie and Alana are still working in the shop and are continuing to develop their new skills. It's clear to see that they have both benefited from their training and are now equally ready to take on greater responsibilities.

As we go to print Fochabers Fish Bar has just been awarded the National Federation of Fish Fryers Quality Award and selected as Fry Magazine's one of the Best 50 Fish and Chip Shops in the UK 2015. Isla has applied to enter this year's Young Fish Fryer of the Year competition

This is a shortened version of the full article. To read more go to News for Fish Friers on the Seafood Academy website.



The girls with their Modern Apprenticeship qualification certificates.