

## Professional Qualifications for Fish Frier Managers

Managers and owners of fish frying businesses are usually highly skilled and knowledgeable about what it takes to run a small business, employ staff, promote their products and service, and of course fry excellent fish and chips.

The one thing that many fish friers have lacked in the past is a professional qualification that reflects the nature of their business and their skills. In England, Wales and Northern Ireland<sup>1</sup> that situation changed with the launch of the Level 3 Fish and Shellfish Industry Skills Certificate and Diploma in late 2013.

Seafish and the Seafood Training Academy have worked with employers to develop a nationally recognised qualification suitable for fish friers, and that qualification is the fish and shellfish industry skills at level 3.



### What's in the qualification?

Level 3 Fish and Shellfish Industry Skills (FSIS) is a very flexible qualification that can be easily tailored to fit the needs of fish friers. Typically, a fish frier undertaking this qualification would complete a range of theory and practice units covering:

- *Principles of frying fish and chips;*
  - *Principles of managing fish and chip operations;*
  - *Monitoring oil frying operations;*
  - *Setting up and maintaining food service operations;*
- *Customer service;*
  - *Maximising sales;*
  - *Planning and coordinating food service operations;*
  - *Or even other leadership and management units.*

This is a challenging qualification, but if approached in the right way it will be rewarding to both the professional fish frier manager and their business, as they use the units to improve their knowledge and understanding, the competence of their workforce, and even make improvements to practices and procedures within the business.

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<sup>1</sup> Equivalent qualifications are available in Scotland.

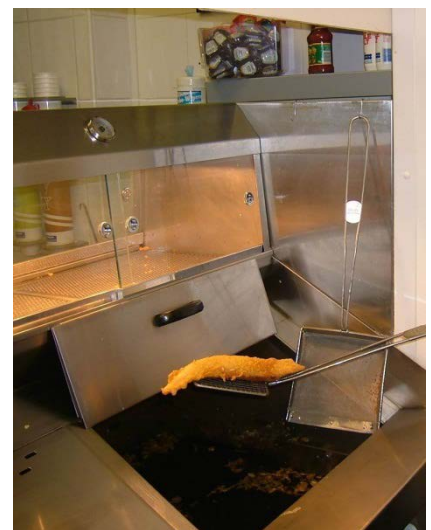
### **How long does it take and how do I do it?**

This is not a quick and easy qualification, nor should you rush it, so expect to take up to a year or more to complete it. It's largely up to you as the qualification will progress at the pace you decide is right for you and your business. And, as the qualification is all about you and your business, it will fit around you and your business needs.

You may wish to attend a training course or two, and there will be some online learning as well. You may want to carry out one or two work-based projects or studies – the kind of thing that helps you complete your qualification while also improving the business.

During your development programme you will be closely supported by your approved provider, and they will be closely supported by - the Seafood Training Academy and the National Federation of Fish Friers, and by Seafish and their network of trainers.

Each fish frier will be able to benefit from a range of standardised training resources and at the same time be supported in their exploration of the other learning opportunities they need to complete their development programme.



### **How do we proceed?**

The next step should be to contact us so that we can arrange for an adviser to get in touch and perhaps visit. The adviser will help to identify how the qualification can fit into the business, what it might cost to deliver and if funding is available.

This might be a big step for a learner and it is important that they have all the facts before a decision is made. Seafish is independent of this process and they can be called upon for independent advice as well.

For more information please consult the [Seafood Training Academy](https://www.seafoodtrainingacademy.com) website where you will find a selection of training materials and information leaflets about fish and shellfish qualifications and [Apprenticeship](#) opportunities.