

Part A: Organisation details and key contact details, facilities.

Sea Fish Industry Authority Lee Cooper, Seafish, 7 Earls Court, Priory Park East, Hull, HU4 7DY Or Denise Day, Seafish, Humber Seafood Institute, Origin Way, Europarc, Grimsby, DN37 9TZ	Website(s): www.seafish.org www.seafoodacademy.org www.fishisthedish.co.uk Twitter: @leeseafish @seafoodacademy
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Key Contacts:

Lee Cooper, National Learning and Standards Manager and Managing Partner for the Seafood Training Academy.
 Denise Day, Onshore Training Administrator.

Facilities that are available:

Seafish has offices in Hull. Grimsby and Edinburgh, plus home based staff throughout England, Scotland as well as Wales and Northern Ireland.
 Additionally Seafish supports UK wide networks of trainers and apprenticeship providers as well as three other Seafood Training Networks.

Part B: Apprenticeship support. Focus on apprenticeships for fish and shellfish businesses, plus other apprenticeship support.

Seafish was instrumental in the development of the Level 2 and Level 3 fish and shellfish industry skills frameworks, and the development of the Level 2 fishmonger trailblazer apprenticeship. We actively support the take-up of Fish and Shellfish Apprenticeships by:

<ul style="list-style-type: none"> • Fish merchants and processors • Bivalve purification and despatch centres • Fishmongers 	<ul style="list-style-type: none"> • Fish smokers • Fish friers • At Level 2 • At Level 3
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Seafish recognises a number of fish and shellfish apprenticeship providers in the UK. The full [list is available here](#).

Part C: Training programmes and other support for employers.

Seafish’s network of trainers, partners and associates offers a wide range of training programmes and support packages for the fish and shellfish industry. We maintain a comprehensive youtube offering with over 40 video programmes covering all aspects of fish and shellfish preparation. The offer is summarised in the [Seafood Academy Prospectus](#), and includes:

<ul style="list-style-type: none"> - Food Safety - HACCP - Health & Safety 	<ul style="list-style-type: none"> - Knife skills - Quality assessment - Fish smoking - Bivalve purification - Shellfish preparation - etc
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More is available on www.seafoodacademy.org

In addition to our support for onshore training, Seafish also provides advice, guidance and support to fishermen, consumers and others. To find out more about Seafish visit www.seafish.org