

Seafish eNews March 2014 – additional content

As space in the Seafish eNewsletter is restricted, additional content is included here, in purple.

Apprenticeship Week Success – Seafish and the Seafood Training Academy joined forces with the National Apprenticeship Service (NAS) to deliver the first of five apprenticeship workshops for employers. The *Business Benefits of Apprenticeships* workshop was delivered in Birmingham on the 5th March. The workshop was delivered with additional support from ESTC, the Apprenticeship provider for Central England and with contributions from Greg Howard (President of the NFFF) and Mike Pili of the Midlands Training Association. The NAS has funded several of these workshops to be held throughout England.

Launch of Fish and Shellfish Apprenticeships in Northern Ireland – following recognition by Seafish of Southern Regional College's support for fish and shellfish industry skills qualifications, the College and Seafish Northern Ireland launched the apprenticeship programme at the IFEX 2014 event in Belfast on the 11th March.

Fish friers, mongers and processors who want to find out more about the benefits of apprenticeships should contact academy@seafish.co.uk or Sinead McKinley of SRC.

Southern Regional College has been working in partnership with Seafish in recent months to create Fish and Shellfish Apprenticeships for the Fish industry of Northern Ireland. These exciting new Apprenticeships were launched on Tuesday 11th March at the IFEX 2014 Exhibition in Belfast.

SRC are the only provider in Northern Ireland offering apprenticeships to Fish Friers, Fish Mongers and Fish Processors.

If you would like more detail on how your company can be involved in this new initiative please contact Sinead Mc Kinley on 02830259664 or mckinleys@src.ac.uk

Pictured below at the launch: John Rooney- Rooney Fish, Dr Lynn Gilmore - Seafish Northern Ireland, John Quinn - Director of Workforce Development, SRC, Maritta Mc Lornan - Seafish Industry Training and Sinead Mc Kinley, Business Development Officer SRC.



SW Apprenticeships Expanding - Following a series of meetings with Duchy College and others in SW England this month, we discover that even more SW employers taking up fish and shellfish apprenticeships. Fishmongers and processors in the region will be encouraged to take up apprenticeship opportunities as enthusiastically as fish friers and seafood chefs are doing.

Latest signups are Harbourside Fish and Chips where two existing members of staff are registered to undertake advanced apprenticeships in fish and shellfish (fish frying) skills.



Andrew Hillier and Lisa Lishman (right) are advanced apprentices at Harbours Side Fish and Chips in Plymouth.

They are joined by Mark Dimelow and Mandy Dymond of Duchy College (left).

Other Onshore Training News:

- **Seafood Training Networks** for Wales, Northern Ireland, Scotland and SW England; Discussions are underway with Seafish and the Seafood Training Academy to establish networks of providers and employers who will manage regional training needs and delivery. North Wales is likely to have the first group established, followed in the near future by a South Wales group, with both groups working together within a network for Wales.
- **Advanced Quality Assessment Course** oversubscribed, so we'll organise a second one in N Wales; The next course is scheduled for the wc 19th May 2014. 11 of the 12 places are committed, with a further 6-8 persons waiting on a follow up course in June or July. Courses cost £1,000 per person for five days of training. For more information [follow this link](#).
- **Fish smoking courses launched** by Seafood Training Academy and to be delivered in Cornwall in late April; Planned for the 29/30th April and 1st May, the 1 and 2 day training courses will be delivered at the Stoke Climsland site of Duchy College by the Seafood Training Academy using the new micro kiln. For more information [click here](#).

- **North Devon Apprenticeship** event report; A busy day in Barnstaple for Seafish and the Seafood Training Academy in support of apprenticeships in North Devon. We were busy for most of the day answering enquiries from students and potential apprentices, as well as parents and employers. The most common enquiry was from potential catering students who are keen to know more about fish and shellfish preparation and cooking. We were able to answer most of their enquiries by pointing them to our emerging [Seafood Chef section](#) and [Seafish's YouTube Channel](#).



- **Duchy College** delivering crab picking training course; Duchy College, with guidance from Seafish is likely to be the first UK College to offer crab picking and preparation training courses for processors, chefs, fishmongers and even the general public. Adrian Bartlett (organiser of the Crabfest festival) will deliver these training courses. [Watch this space](#) for more news on short courses from Duchy College.
- **Fry It 2014** – Seafish and ESTC attended the Fry IT 2014 in Peterborough in late February and talked to fish friers about the benefits of fish and shellfish (fish frying) apprenticeships for small businesses. Fish friers are enthusiastically adopting apprenticeships as a means of developing excellence in their businesses.



Here is Ursula Hartland of ESTC speaking to Rachel Tweedale of the [Elite Fish and Chip Company](#), an early adopter of apprenticeships.

More recent news (March 13th 2014) is that major improvements to the fish and shellfish intermediate apprenticeship framework will make this qualification to first choice for fish friers in England Wales and Northern Ireland (it already is in Scotland). The changes will be in place by the 1st April 2014.