

Registration now open

The next round of Seafish's Advanced 5 day training programme in fish quality assessment will take place • [], subject to demand.

Registrations are now open for businesses and individuals who are interested in attending a course in Grimsby, Peterhead or elsewhere in the UK.

Courses will be delivered at venues and dates to accommodate learners that register with us, on a first come first served basis.

The course costs £1,000 per participant. There may be some discounts available for multiple bookings, but this cannot be guaranteed. Currently there is no funding that can be applied to this programme.

Course content and aims



The aims of the course are to provide participants with a broad grounding in the theory and practice of assessing the quality of fish and fish products using the Torry and QIM assessment schemes.

These schemes have been developed internationally and are recognised as the most effective means of objectively assessing fish quality and remaining shelf life. They are used by professionals across the globe in seafood businesses of all types, and by individuals responsible for category management, buying, inspections, quality management, retail sales and training.

Fish mongers, supermarkets, processors, fish inspectors, seafood experts and others within and outwith the UK fish and shellfish industry have benefited from the knowledge and skills acquired through this programme.



**Available course venues:
Grimsby, Peterhead,
Ireland, North Wales,
Blackpool, London.**

The programme will help provide trainees with the opportunity to assess the quality of key fish species – whitefish, flatfish, oil rich fish, retail products.

- Fish Quality Assessment Theory
 - TORRY and QIM Schemes
 - Raw and Cooked Schemes
- Whole Fish/ Fish Products Assessment
- Individual and Group Fish Assessment
 - Guided, Team and Blind-Scoring Fish Quality
- Discussion, Problem-solving and Support

"Assessing the organoleptic quality of fish is critical for fishmongers and companies who wish to supply their customers with fresh, delicious fish. This course will give delegates knowledge of the key principles of fish quality assessment and the skill to use TORRY and QIM schemes as indicators of fish freshness." Lee Cooper of Seafish.

The Advanced Fish Quality Assessment training course is one of Seafish's flagship training programmes. This [five day training programme](#) provides a comprehensive guide to using assessment schemes and the theory sessions include assessment techniques, establishing in-company assessment teams and even the principles of developing your own assessment schemes for in-house use.



Monday – Assessment theory, taste calibration exercise, fish quiz;

Tuesday – Practical assessment of round white fish;

Wednesday – Practical assessment of flatfish;

Thursday – Theory (oil-rich assessment), Practical assessment of oil-rich fish;

Friday – Practical assessment of fish products, theory.

How can I find out more or register my interest?

Please contact Lee Cooper at Seafish to discuss the course, women in work funding or to make a booking. A registration [form can be found here](#) and once completed should be emailed to

For all onshore training enquires contact:

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supporting the seafood industry for a sustainable, profitable future

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