

Advanced Seafood Quality Assessment

- A Seafish accredited training programme for managers/supervisors in seafood businesses
- A five day intensive training course
- Covering TORRY and QIM schemes
- A must do course for anyone interested in fish quality
- Supported by new nationally-recognised qualifications

What is it?

The advanced seafood quality assessment training course lasts five days . It covers the theory and practice of assessing the quality of fish.

TORRY and QIM have published a range of schemes for the objective assessment of raw and cooked fish and shellfish. During the five days of this training course you will be shown how to apply the schemes to assess the quality of white roundfish, flatfish and a species of oil-rich fish.



What are the benefits?

If you are a seafood company then the quality of the fish (or shellfish) you buy and sell is very important to you. If you want to effectively manage the quality of raw materials and the final product then you need to be able to **objectively** assess the quality of seafood at each stage of the production or handling process. Organoleptic assessment is the most effective means of doing this and this is what we aim to teach during the course.

Tell me more

Whether you are a merchant, processor, fishmonger or chef, a greater understanding of how to use sight, taste, touch and smell to make an objective assessment of quality must be of benefit to your business.

During the training course you will prod, poke, sniff, view and taste a range of fish until you are able to apply the appropriate quality assessment scheme with confidence.

A model training programme and more information is available in the [quality assessment](#) gallery of the Seafood Training Academy [website](#)

- **Monday:** *introductory seafood quality assessment of roundfish*; taste calibration; *setting up teams*; fish quality quiz.
- **Tuesday:** assessment of raw fish quality by teams; cooked fish assessment by teams; quality assessment – blind trials.
- **Wednesday:** *flatfish assessment theory*; assessment of raw flatfish quality by teams; cooked flatfish assessment by teams; quality assessment flatfish – blind trials.
- **Thursday:** *oil-rich fish assessment theory*; assessment of raw oil-rich fish quality by teams; cooked fish (various) assessment by teams; *use of other assessment schemes*.
- **Friday:** *Standardisation of assessment practices*; assessment of retail fish quality – blind trials using locally available retail outlets.

NB: topics in *italics* are theory sessions, all other topics are practical sessions.

How do I register for the course?

To register for a specific course please contact the course organiser. Alternatively contact academy@seafish.co.uk or telephone 01482 486482.

Courses are usually arranged to meet specific demands, so if you want to attend an Advanced course then let us know and when we have enough attendees we'll organise the training.

Company specific training courses are available if you have enough staff and can release them for the 5 day training course. If you have 7 or more staff requiring this training then contact us to discuss possible arrangements.



Related training courses

There are three other seafood quality assessment training courses available.

The **Introductory** programme is a short training course of at least four hrs duration. This course covers the basic theory of using assessment schemes and provides for at least two hrs of practical assessment of raw **OR** cooked fish quality. The course can be extended with additional practical modules to meet the specific requirements of individual businesses. The Introductory course is usually delivered to groups of trainees from a single business. The cost of this course is in the region of £75 to £100.

Where an Introductory course is extended into another full day then an **Intermediate** certificate may be awarded to participants to reflect their additional learning experience.

Refresher Seafood Quality Assessment

Individuals who have completed an Advanced or Intermediate course are eligible to attend **Refresher** training programmes. Refresher training courses are held as required and requested. The refresher course is almost all practical assessment and provides an opportunity for individuals to refresh their understanding and benchmark their assessment skills against a limited number of species or assessment schemes. Usually these one day training programmes will focus on a single species which will be assessed using QIM and TORRY raw and cooked schemes.

Costs

The costs for the Advanced course vary between £700 and £1100 per person, depending upon the venue, numbers and species used. Group sizes rarely exceed 10.

Refresher courses usually cost around £200 per person although the 2nd day of a two day refresher course may be significantly discounted. Group sizes rarely exceed 10.

Introductory and Intermediate courses usually cost between £75 and £100 per day per person. This lower daily rate reflects the lower consumption of fish and the larger group sizes (up to 15).

How can I find out more?

These courses are delivered by Seafish approved trainers. For more information please contact Lee Cooper at Seafish

T. 01482 486482 or E. academy@seafish.co.uk

More information can also be found on the Seafood Training Academy website

IVQs

See also our leaflet on the IVQ in the *assessment of quality of fish or shellfish*.



For all onshore training enquires contact:

Lee Cooper
Seafish, Fishgate, William Wright Dock, Hull HU1 2ET

t: 01482 486480 f: 01482 486489 e: l_cooper@seafish.co.uk w: www.seafish.org

supporting the seafood industry for a sustainable, profitable future