

Seafood Training Academy

Seafish Onshore Training and Billingsgate Seafood Training School, two of the Partners in the Seafood Training Academy are working together to offer a two day basic fish smoking course at the School.

Fish Smoking Courses

Seafish's two day fish smoking training programme is delivered by Seafish approved senior trainer Ivan Jaines White, the manager of the Grimsby Seafood Village Training School using the especially developed AFOS Micro Kiln. The AFOS Micro kiln is the smallest of the AFOS range, and is a fully functional, commercial scale mechanical kiln.

Basic Fish Smoking – 2 day training course

This programme provides opportunities to explore the production of smoked fish using a mechanical kiln. Practical activities undertaken during the course include:

- **Preparation of brines and the brining of white fish and oil rich fish.**
- **Salting and cold smoking salmon.**
- **Cold smoking whitefish, hot smoking oil rich fish.**
- **Smoked fish tasting sessions.**



Staff training at Lakes College

Participants will also receive instruction in the application to fish smoking of food safety and good manufacturing practices. Participants will be awarded an attendance certificate by Seafish. Additional training opportunities are available to participants who attend the course.

Administration

The course will run from 08:30 to 16:00 hrs each day and will cost £400 per person. The course is subject to a minimum group size. Confirmation of this will be provided as soon as we have sufficient bookings.

Training Enquires

Tel: L Cooper – 01482 486482, Email academy@seafish.co.uk

See also www.seafoodacademy.org for leaflets, information and guidance

Course dates, full course content, programme and additional related training opportunities available online or from L Cooper.

Course Programme

Day 1

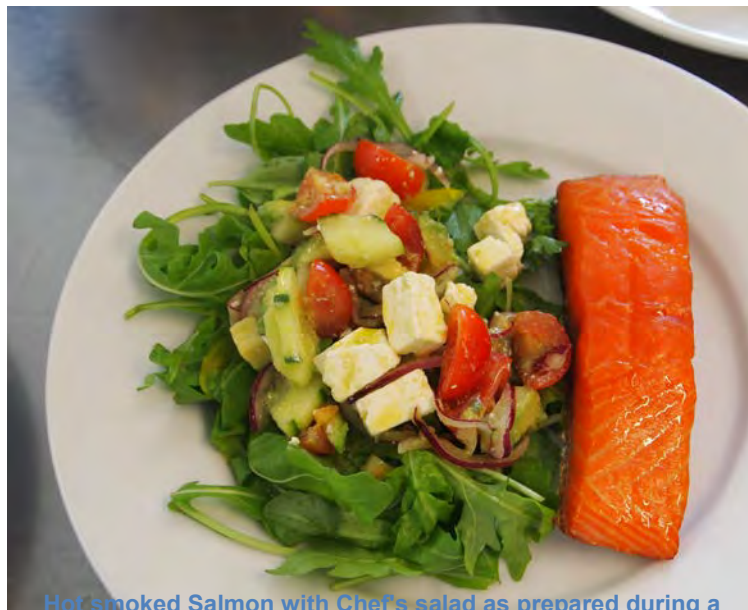
08:30 Welcome and Introduction
Review of course programme

Practical sessions:
Starting and operating the kiln
Loading a kiln and cold smoking fish
Brining whitefish
Salting salmon for cold smoking
Preparation and control of brines

Day 1

08:30 Review of course programme

Practical sessions:
Kiln operations
Cold smoking salmon
Cold smoking whitefish
Quality assessment / taste sessions
Good manufacturing practice discussions



Hot smoked Salmon with Chef's salad as prepared during a training course

Billingsgate Seafood Training School

World famous Billingsgate Seafood Market is home to the Seafood Training School. The School offers a broad range of courses that are tailor made to suit the needs of a wide variety of groups, including schools, colleges, seafood businesses and members of the public.

Seafood preparation, cooking and appreciation courses for food lovers; skills and knowledge courses for businesses and new entrants, and a range of events for schools and colleges are at the heart of the School's activities.

Weekday, weekend and evening classes are delivered by a small team of highly experienced and dedicated trainers and seafood specialists at the school. For more information please.



Additional Training Opportunities

While attending the smoking course you may wish to complete a food safety or H&S training programme. Level 2 and 3 food hygiene courses are available via open learning and eLearning, and a Level 2 Health & Safety programme is also available from Seafish. Examinations for these programmes can be offered at the end of each training day, or on other days by agreement with the Seafood School. For more information visit www.seafoodacademy.org

For more details and to register please email academy@seafish.co.uk or telephone Lee Cooper on 01482 486482