

Fish Smoking Training Courses

Introductory and Basic Fish Smoking training courses are available from Seafish approved trainers across the UK. More extensive programmes are also available from the Seafish approved training centre in Grimsby:

Introductory Fish Smoking Course Content

- A one-day training course;
- Introduction to smoking;
- Introduction to brining and salting;
- Operating a smoking kiln;
- Raw materials, product handling and packing;
- Tasting session.

Basic Fish Smoking Course Content

- A two-day training course covering the theory and practice of cold and hot smoking;
- Preparation of brines and salting of salmon practical;
- Operating a smoking kiln, theory and practice;
- Hot smoking mackerel;
- Cold smoking whitefish and salmon;
- Raw materials, product handling and packing;
- Tasting session.

Extended Learning Opportunities

Participants on the 2 day basic smoking course can continue their studies with up to three days of hands on practical coaching or even carry out product trials of their own.

Food safety and health & safety qualifications can also be accessed while on the course.



- One day introductory courses for chefs, potential seafood smokers, members of the public;
- Two day basic fish smoking course ideal for those who need to know more;
- Dedicated fish smoking training centre;
- Seafish approved trainer;
- Suitable for new and existing staff;
- Additional opportunities for process and kiln management coaching and support;
- Additional opportunities for food hygiene or health & safety training by open learning;



Grimsby Seafood Village Training School
Two-day Basic Fish Smoking Training Course
with optional three day additional coaching session
Dates available on request



Grimsby Seafood Village Training School is a Seafish approved training centre for smoking and knife skills, and a partner in the Yorkshire and Lincolnshire Seafood Training Network.

With access to two AFOS micro kilns, the School is the best equipped smoking training centre in the UK. Managed by Ivan Jaines-White, a trainer with a lifetime of experience in the seafood industry, the School is also situated in the heart of the Humber seafood industry.

The two day basic fish smoking course aims to introduce students to the process of producing cold and hot smoked fish products using a mechanical kiln. During the course students will have an opportunity to brine and salt fish and produce cold smoked white fish, cold smoked salmon and hot smoked fish.

In an addition to our normal programme, the facilities and kilns will be made available following the course for a small number of students to use for additional practice.

Available for the Wednesday, Thursday and Friday following the course, the two micro kilns, fish preparation and handling facilities will be supervised by the trainer, but students will be free to explore their recently acquired skills and knowledge in a controlled and supported environment.

Students can even use the facilities to carry out trials and product development activities.

Basic Fish Smoking – 2 day training course

This programme provides opportunities to explore the production of smoked fish using a small 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.**

Participants will be awarded an attendance certificate.

Administration

The two day training course will run from 08:30 to 16:00 hrs each day and will cost £400 per person. The optional practical coaching sessions are available for up to three days following the course at a cost of £400¹ per person. Nb: Fish for the additional coaching session is not usually included in this cost, but is charged individually depending on the needs of each participant.

Basic Fish Smoking Programme Course Programme

Day 1

08:30 *Welcome and Introduction*
Review of course programme

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

16:00 Clean down and review

Day 2

08:30 Review of course programme

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

16:00 Clean down and review



Ivan examines a side of cold smoked salmon, with smoked haddock in the foreground.

¹ For exclusive use of a kiln, pro-rata if sharing a kiln.

Additional (optional) coaching and practical sessions New for 2017

The additional coaching session days are available at £400 per person for three day access to an AFOS microkiln and the other facilities at the centre. £200 for day 1 and £100 for days 2 and 3.

The additional sessions are available to anyone who has undertaken the course and you can book one, two or three days of exclusive access to one AFOS Micro Kiln and 2+ hours of shared support from the onsite trainer. A maximum of two persons or groups can be accommodated using the two smoking kilns available at the centre.

You can use these sessions for additional practice or to carry out any trials to help establish a new business or product².

The additional coaching sessions are available on a first come, first served basis.

Programme for Optional Coaching Days

- 08:30** Review of daily production workplan with trainer;
- 09:00 - 15:30** - Trainee undertakes production workplan with 'light touch' support by trainer
Opportunities provided for self study during day + internet access.
- 15:30 - 16:00** - Clean down and review of day's activities

Dates available: To be advised, please contact Seafish or the Grimsby Seafood School.

Food Safety Training available

New for this course. Elementary food hygiene or health & safety is available via open or eLearning. Trainees who study the module(s) before attending the training course can undertake their examinations while in Grimsby. Prior registration with [Seafish](#) is required.

Food safety – study using a printed open learning module or this [free online eLearning](#) programme. The Elementary Food Hygiene exam costs are £25.00 per person.

Health and safety - study using a printed open learning module or this [free online training](#) pack. The Elementary Food Hygiene exam costs are £25.00 per person.

² We reserve the right to restrict the types of ingredients and or products produced. Our primary concern is to avoid bringing known allergens onsite. Dyed fish products are not produced in the training centre.