

## Seafish News July 2014 – Onshore Training and the Seafood Academy

**Seafood Training Network for Wales** – coming soon. A collaboration between Seafish, the Seafood Training Academy, employers in Wales and apprenticeship/training providers, the [network for Wales](#) will be launched later in July. One of its early tasks will be encouraging employers to take advantage of up to £255K of funding for training in Quality Assessment, Fish Frying, Smoking or Fishmongering skills.

The Network needs employers to come forward to take advantage of the funding, to tell us what you want the Network to do for you, and to give us a voice to work on your behalf. Fish and Shellfish employers who wish to be heard should contact [H.Whiteley@Seafish.co.uk](mailto:H.Whiteley@Seafish.co.uk) to ensure they are kept informed of opportunities and are given a chance to air their views on how training in Wales should be handled.

**Time for Tea?** - Employers in Eastern England are invited along for afternoon tea and to find out about the [businesses benefits of apprenticeships](#). A joint workshop by Seafish and Meat Ipswich Ltd will explain how Apprenticeships works, how they're funded and why they are good for you and your business. The workshop is in Ipswich on the 22<sup>nd</sup> July starting at 2:30.

This is the second workshop in a series of 8. The first workshop was in Birmingham and resulted in a number of employers being able to seize the opportunity presented by Apprenticeships to improve business performance through staff development and recruitment. "I didn't realise apprenticeships could be for existing employees" said one fish frier at the Birmingham event.

### **New Kid on the Block?**

Following the recent unfortunate demise of ESTC Ltd, the Apprenticeship Provider that supported central England employers, we have a new Seafish recognised Apprenticeship Provider to take up the workload.

UKRS Training Ltd, based in Coventry and employing the fish team from ESTC Ltd are ready and fully able to support employers throughout central England and parts of the north with fish frying and other seafood apprenticeships and professional qualifications. Bringing with them their expertise and contacts, Ursula and Peter have hit the ground running and in a matter of a few short weeks brought UKRS Training up to full speed.

Apologising for the unavoidable disruption to learners and employers caused by the loss of ESTC, Ursula Hartland assured old and new apprentices alike that they would continue to get her full support and a quality service through UKRS Training. For more information go to the Seafood Academy website and visit [Working With > Apprenticeship Providers > UKRS Training](#).

**Did you know?** - that Seafish's Level 2 food safety open learning programme has trained 10,000 people and is available throughout the UK? The programme is cost-effective, flexible, fish-specific and can be delivered onsite. Seafish programmes also cover H&S. Seafish trainers operate throughout the UK providing a [wide range of training courses](#).

**Advanced Fish Quality Assessment Course** – change of dates. Our next ASQA course is in Anglesey and starts on the 24<sup>th</sup> November. The course is already 1/3 full so please don't delay in booking your place. If we are oversubscribed again we will organise a course for early 2015 – but the [funding in Wales](#) cannot be used after November 2014.

For more information on all of these opportunities, visit [Seafood Academy News](#)