

Quality and Technical Management

TRAINING
SOLUTIONS
FOR THE
**SEAFOOD
INDUSTRY**



EXTRA INFORMATION

A full apprenticeship can be completed within 12-18 months, dependent upon individual skills and units of study.

Monitoring the quality of food and seafood enables effective buying, handling and processing of products throughout the supply chain, from sea to plate.

What is it?

A technical management focused work-based apprenticeship can provide your business teams the opportunity to develop individuals product knowledge, organoleptic assessment methods, TORRY and QIM, understanding of quality assessment and science related activities across a range of species and how to implement control and monitoring for an operation under the expert guidance of a Seafood Training Academy partner.

Participants will be able to practise the diverse range of practical skills, understand trends and learn about quality and science related aspects of seafood quality required in the modern training environment of the Grimsby Institute Group, or undertake the assessment in your own workplace, practising with all types of products to learn and understand the principles of seafood quality and technical management.

The apprenticeship programme provides opportunities to complete a range of units to meet individual and business needs to develop talent through current staff and the future workforce.

What are the benefits?

This apprenticeship programme allows you to put this understanding into effect in a controlled environment and then utilise within the business operation.