

# Seafood Training Academy



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**SEAFISH**  
the authority on seafood

the  
**seafood**  
training academy

# Seafish and the Seafood Training Academy

## Overview

**Seafish** and the **Seafood Training Academy** play a key leadership role in fish and shellfish training and development in the UK. Seafish offers a variety of tailored programmes equipping individuals and businesses with the skills, understanding and knowledge to prosper in this dynamic industry.

As the centre of excellence for the fish and shellfish network within the National Skills Academy for Food and Drink, the Seafood Training Academy brings together the resources of a broad network of trainers and training organisations across the UK.

The Seafood Training Academy is a collaboration between Seafish and other partners that include Billingsgate Seafood Training School, the National Federation of Fish Friers, Seafood Training Networks and Training Centres across the UK.

From health and safety certificates to diplomas and apprenticeships, participating in learning and training can give you the knowledge and experience to progress to bigger and more rewarding roles in the seafood industry.

At Seafish and the Seafood Training Academy we are proud to support fish and shellfish specific training opportunities for our industry. Our approved trainers and centres, recognised apprenticeship providers and partners in the Academy can help you with your fish and shellfish related training needs.

For more information on any of our courses, please visit [www.seafoodacademy.org](http://www.seafoodacademy.org) or email [academy@seafish.co.uk](mailto:academy@seafish.co.uk)



## Qualifications & Programmes

Maintaining higher standards of performance in the seafood industry is important for reasons that benefit all of us. Training ensures that employees are safer at work, that consumers can purchase higher-quality products, and that employers can employ skilled, competent and motivated workforces.

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### 1. Introductory Food Hygiene in the Seafood Industry

This half day taught course is available across the UK in English and six other languages (Latvian, Lithuanian, Polish, Portuguese, Russian and Spanish) and accredited by the Royal Environmental Health Institute for Scotland (REHIS).



### 2. Food Safety by Open Learning

More than 10,000 seafood trainees have already undertaken this flexible training programme which allows the learner to choose when and where to study. This open learning programme can be used for self-study and can lead to a Level 2 food safety certificate from the Chartered Institute of Environmental Health (CIEH) or Elementary food hygiene qualification from REHIS. Also available as a taught course and an online learning programme.





### 3. Intermediate Food Hygiene by eLearning

This is a substantial training programme requiring 10-20 hours of online study. The two hour written examination which completes the programme can be arranged almost anywhere in the UK through a Seafish-approved invigilator.

The perfect choice for busy managers and supervisors who cannot attend a two or three day training course, but who need this level of food safety expertise backed up by a recognised qualification.



### 4. Introduction to HACCP

With multiple scenarios from bivalve molluscs to fish frying, this half day HACCP course is an ideal starting point for you and your workforce. Introduction to HACCP is a REHIS & Seafish jointly awarded qualification delivered by Seafish-approved trainers.

This Level 1 programme is the perfect way of introducing HACCP to employees in a way that enables them to make their own contribution to the delivery of your HACCP Plan.



### 5. Health and Safety by Open Learning

This open learning programme can be used for self-study and can lead to a Level 2 Health & Safety certificate from CIEH or REHIS. It is a flexible training programme that allows the learner to choose when and where to study. The multiple choice test that completes the programme is administered by a Seafish-approved invigilator and can be arranged at a convenient time and place.

Ideal for supervisors and managers.



### 6. Introductory Fish Smoking

This one-day training programme is delivered by a Seafish-approved trainer. It covers the essentials of brining, salting and smoking fish. Delivered by a mix of theory and practical demonstrations by the trainer, this course can be delivered at a wide number of venues in the UK.



### 7. Basic Fish Smoking

A two-day practical training programme delivered by a Seafish-approved trainer covering the essentials of brining, salting and smoking fish. With a mix of theory and practical activities with opportunities to practice the preparation and smoking of fish, and the management of a mechanical smoking kiln. This course can be delivered at a number of venues in the UK.



### 8. Advanced Fish Smoking

A substantial five-day training programme delivered at a Seafish-approved trainer centre covering the brining, salting and smoking of fish and shellfish. The five days of training will encompass a mix of theory and practical activities, discussions and investigations during a week of hands on training. Participants will have opportunities to explore various processes, manage kilns, visit smoking businesses and discuss all aspects of commercial fish smoking in the UK.

We have a dedicated training centre at Grimsby Seafood Village with venues elsewhere in the UK. The one, two and five-day programmes are delivered using the new AFOS Micro Kiln and Seafish-approved trainers.



### **9. Fish Frying or Customer Service Skills by Distance Learning**

Developed by Seafish and the NFFF, and delivered by distance learning with on-site assessments. These two distance learning programmes cover the essentials of food safety and health and safety, plus either fish frying skills or customer service skills.

Successful completion of the programme leads to a qualification awarded by Seafish and the NFFF.



### **10. Fish Frying Management**

This three-day training course available from the NFFF at their training academy in Leeds and at NFFF training venues elsewhere in the UK. The course is designed for new entrant owner/managers and covers a mix of practical skills and commercial aspects of running a successful fish frying business.



### **11. Fish Frying One and Two Day Programmes**

The one-day bespoke frying skills programme is available from the NFFF Fish Frying Academy in Leeds and other NFFF training centres in the UK. The KFE Fish Frying School in Peterborough offers a two-day programme combining a day of fish frying with a Level 2 food safety course.



### **12. Introductory Fish or Shellfish Quality Assessment**

These one-day taught courses are available in three formats that cover raw fish quality assessment, fish quality assessment using cooked schemes or shellfish quality assessment. The raw fish and shellfish courses are aimed at fishmongers and others who handle whole fish or shellfish. The cooked schemes course is ideal for those who handle part-processed fish (fillets or frozen fish) such as, chefs and fish friers.



### **13. Advanced Fish Quality Assessment**

Delivered by a Seafish-approved senior trainer, this five-day advanced course covers all aspects of the assessment of fish quality, both QIM and TORRY schemes for whitefish, flatfish and oil-rich fish. The programme is highly interactive and participants are able to develop and practice their assessment skills.

Advanced fish quality assessment courses have been delivered in Wales, Scotland and at various venues in England. The course has also been delivered a number of times in Southern Ireland in partnership with BIM.



### **14. Fishmongering and Fish Filleting Training**

While Billingsgate is the lead approved provider in delivering fishmongering and filleting courses, other trainers and centres are also active in delivering this kind of training.

A range of training courses are available and bespoke programmes can also be arranged through our Seafood Training Networks and Seafish approved trainers.





## 15. Bivalve Mollusc Purification Courses

The bivalve mollusc purification sector is well provided with training courses and qualifications. There are bivalve purification courses in *Operations, Inspections, HACCP and Management*.

Environmental Health Officers across the UK are also trained using our Food Standards Agency endorsed two-day course in shellfish hygiene.



## 16. Fish and Shellfish Apprenticeships

Based around Level 2 or Level 3 fish and shellfish certificates and diplomas, these apprenticeships are available for operatives, supervisors and managers across the UK fish and shellfish industry. All of the onshore sectors are supported from fishmerchants to fish friers.

Contact a Seafish-recognised apprenticeship provider for more information or email [academy@seafish.co.uk](mailto:academy@seafish.co.uk)



## 17. Professional Qualifications for Managers

Individuals who have completed a Level 3 Diploma in fish and shellfish proficiency skills can apply to Seafish for a certificate that recognises this as a professional qualification in fishmongering, fish frying etc.

Seafish will issue a certificate with appropriate wording that recognises the operational context in which the qualification was achieved.

**Seafish-approved trainers are individuals who have met our criteria to deliver our approved programmes. Each type of programme has its own set of criteria which include industry and technical experience, food safety, H&S and training qualifications, plus, where appropriate, a technical qualification.**

To deliver any of our food safety programmes a trainer would need appropriate experience in the seafood industry plus accreditation as a trainer with the appropriate food safety awarding body.

To deliver our introductory fish quality assessment course, trainers need an advanced fish quality certificate, Level 2 food safety and health & safety qualifications, Industry experience and a training qualification.

Want to become an approved trainer? Email [academy@seafish.co.uk](mailto:academy@seafish.co.uk)

Approved Centres are organisations that have the capability, staff and equipment to deliver Seafish-approved programmes in fish smoking, quality assessment, fish frying skills, fishmongering, filleting etc. Approved venues are locations where visiting approved trainers can deliver their courses and include catering colleges, fishmarkets, food technology centres etc.

We have more than 10 training centres and venues approved so far and will continue to add more facilities as required.

Recognised Apprenticeship Providers are not approved by Seafish. That is the role of a national accrediting body such as FDQ or City and Guilds. Seafish recognition is granted to those Apprenticeship Providers able to demonstrate that they have the capability to deliver and support apprentices in the fish and shellfish industry in the UK.

Recognised Apprenticeship Providers will have signed up to the Seafish Code of Practice. Currently we have 14 recognised providers in the UK.

Seafood Training Networks are our way of supporting leadership in fish and shellfish training in the UK. Seafish and the Seafood Training Academy have joined forces with other providers and organisations to coordinate and collaborate on fish and shellfish training. Wales was the first Network, followed by Northern Ireland and Scotland, and later by the Yorkshire and Lincolnshire Seafood Training Network. Our aim is to eventually provide network coverage across much of the UK.

Seafood Training Networks are an effective way of supporting the capabilities of other organisations in delivering fish and shellfish training and development, as they bring together employers, trainers, and apprenticeship providers into a network that is small enough to care and big enough to make a difference.

### Seafood Academy Website

This is home to detailed information on courses, programmes and trainers. If you need to find a training video, an online *Study Guide* or a technical *Library Guide* then the Academy site is the place to look. We have free online learning resources, learner workbooks and even a lending library.

Contact details for all of our partners, trainers and Apprenticeship Providers can be found on the website, along with microsites for each of the Seafood Training Networks, their members, news and events.

[www.seafoodacademy.org](http://www.seafoodacademy.org)

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