

Seafood Training Academy

Learn something new today!



SEAFISH

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 delivery and learning 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, while the Academy helps to promote collaboration and cooperation amongst providers.

The Seafood Training Academy is a collaboration between Seafish and other partners that include Seafood Training Networks in Wales, Northern Ireland, Scotland and Yorkshire & Lincolnshire, as well as organisations such as the National Federation of Fish Friers and the National Federation of Fishmongers.

Our approved trainers and centres, recognised apprenticeship providers and partners in the Academy can help you with your fish and shellfish related training needs.

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 four Seafood Training Networks, their members, news and events.

www.seafoodacademy.org

For more information on any of our courses, please visit www.seafoodacademy.org or email 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.

At Seafish and the Seafood Training Academy we are proud to support fish and shellfish specific training opportunities for our industry.

Learn something new today!



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).

The Introductory Food Hygiene course is ideal for all kinds of businesses and has been used to train fishermen, fishmerchants, processing operatives and even fishmongers and fish friers when the foreign language delivery has been vital.



2. Food Hygiene by Open Learning

More than 10,000 seafood trainees have gained a qualification using Seafish's flexible open learning training programme.

Learners study when and where convenient and take a Seafish administered exam when they are ready. Successful learners will gain an Elementary Food Hygiene qualification from REHIS. The open learning module is also available online (free of charge) without any obligation to sit the exam.

Elementary Food Hygiene in the seafood industry is also available as a taught course.



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. Elementary Health and Safety

This open learning programme is available throughout the UK. Seafish's H&S module can be used for self-study leading to a nationally recognised qualification from REHIS. This flexible training programme allows the learner to choose when and where to study. A Seafish managed exam completes the programme for those that want a qualification. If you just need the knowledge then you can download the entire module free of charge from the Seafood Academy website.

Ideal for supervisors and managers.



6. Fish Smoking

Seafish-approved fish smoking trainers are able to deliver one-, two- or even five-day training programmes in introductory, basic and advanced smoking skills.

Grimsby Seafood Village Training School is the main Seafish-approved centre for fish smoking training but Seafish and the Seafood Training Academy are working to establish facilities in Scotland, Wales and Northern Ireland.

Introductory Fish Smoking

A one-day training programme covers the essentials of brining, salting and smoking fish. Delivered by a mix of theory and practical demonstrations by the trainer.



Basic Fish Smoking

A two-day practical training programme delivered by a Seafish-approved trainer. Covering everything in the introductory course, but in more detail and with more opportunities for hands-on practice with the AFOS micro kiln.

Advanced Fish Smoking

The five days of training will provide trainees with opportunities to explore various processes, manage kilns, visit smoking businesses and discuss all aspects of commercial fish smoking in the UK. Delivered by a mix of classroom teaching and practical coaching sessions.



7. Bivalve Mollusc Purification Courses

The bivalve mollusc purification sector is well provided with training courses and qualifications. There are bivalve purification courses in Operations and Inspections, and in 2018 we will launch a new programme in Bivalve Purification Management.

Environmental Health Officers across the UK are also trained using our Food Standards Agency endorsed two-day shellfish hygiene programme which combines the Operations and Inspections courses into a single two-day training programme.



8. Fish Frying Skills

Fish Frying by Distance Learning

Developed by Seafish and the NFFF, and delivered by distance learning with on-site assessments. This learning programme covers fish frying skills along with the essentials of food safety and health & safety.

Successful completion of the programme leads to a qualification awarded by Seafish and the NFFF. Customer Service Skills training is also available by distance learning.

One-Day and Two-Day Taught Courses

One- and two-day frying skills courses are available from the NFFF Fish Frying Academy in Leeds and other NFFF training centres in the UK.



9. Fish Frying Management

Developed by the NFFF in conjunction with Seafish, this course is ideal for those who are new to the industry, whether they're buying their own business or managing a business for someone else. This course teaches the theory and practice of running a successful fish frying business.

Trainees can have an opportunity to sit Elementary Food Hygiene and/or Health and Safety exams*.

*Trainees must study the open learning or online materials AND register with the NFFF before attending the NFFF course.



10. Fishmongering and Fish Filleting Training

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

Knife skills and fishmongering courses are available from trainers in Wales, Northern Ireland and Scotland as well as at the Grimsby Seafood Village Training School.

Courses range from simple knife skills training to more complex filleting and fishmongering skills. Our online resources include fishmongering and product knowledge Study Guides.



11. 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 extensively practice their quality assessment skills.

Advanced fish quality assessment courses have been delivered in Wales, Scotland, Northern Ireland and Éire, and at various venues in England.



12. Introductory Fish or Shellfish Quality Assessment

These one-day taught courses are available in three formats covering 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, processors, chefs and fish friers.



13. Online Learning Resources

Our Seafood Training Academy website has a large number of documents, guides and other sources of information that can be used to learn about fish frying, mongering, smoking and fish & shellfish product knowledge. We have collected these sources into a series of Study Guides that encapsulate all we have on a particular topic. Whether it's fish smoking or shellfish product knowledge, we have a guide for you.

And if we don't, then ask and we may be able to put together your own bespoke Guide.



14. Trailblazer Apprenticeships

Trailblazer apprenticeships in England are based around standards agreed by employer groups. Standards that apply to the seafood industry include:

- Level 2 Fishmonger
- Level 2 and 3 Process Operations for fish processors and seafood manufacturers
- Level 2 and 3 Production Cooking for Fish friers



15. 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 fish and shellfish industry. All of the onshore sectors are supported from fishmerchants to fish friers. Fish and shellfish apprenticeships are available in Wales, Northern Ireland and Scotland.



16. 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 and Academy members work closely with awarding bodies, apprenticeship providers, on programme training providers and end point assessment organisations to enable employers to access appropriate apprenticeships and training support.

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 hygiene, H&S and training qualifications, plus, where appropriate, a technical qualification.

To deliver any of our food hygiene programmes a trainer would need appropriate experience in the seafood industry plus accreditation as a trainer with the Royal Environmental Health Institute for Scotland (REHIS).

To deliver our introductory fish quality assessment course, trainers need an advanced fish quality certificate, elementary food hygiene and H&S qualifications, industry experience and a training qualification.

Want to become an approved trainer? Email academy@seafish.co.uk

Approved Training 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 courses and these 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.

Apprenticeship organisations that deliver apprenticeships are not approved by Seafish. That is the role of national bodies such as FDQ, OAL or City and Guilds. Seafish recognition is granted to those organisations able to demonstrate that they have the capability to deliver and support apprentices in the fish and shellfish industry in the UK. Recognised Apprenticeship Organisations will have signed up to the Seafish Code of Practice.

Seafood Training Networks are our way of supporting collaboration and cooperation in fish and shellfish training in the UK. Seafish and the Seafood Training Academy have joined forces with other providers and organisations to coordinate 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.

Careers in the Seafood Industry

Seafish and many of the partners in the Seafood Training Academy are able to offer advice and guidance on jobs and careers in the Seafood industry.

Seafish's The World Is Your Oyster initiative supports careers in the seafood industry by bringing together:

- case studies
- a careers map and video
- involvement in careers fairs and events
- working with other organisations

The World Is Your Oyster!



SEAFISH



Llywodraeth Cymru
Welsh Government

