

# NFFF Training round-up



## North to South – two training success stories

Jonathan Dodds came to the 3-day training course in early August with one intention: to be taught all there is to know about fish and chips from three of our expert tutors, Dennis Tate, Arthur Parrington and Hugh Mantle. As a 3-day course participant, Jonathan is now a member of the NFFF, which means we're just a phone call away should he need any advice or help in his work.



Mind your fingers! Jonathan keen at the fryer

At 20, Jonathan has his whole career in front of him. Based in Corbridge, Northumberland, Jonathan is the manager of The Angelfish Takeaway, which opened on the 12th August as part of The Angel Inn.

Jonathan said, "My boss, Kevin, booked me on the course and I'm very glad he did because the course was very interesting and I learned a great deal."

So on which aspect of fish frying training did he require the most tuition? "The most I needed training on would be using the fryers, as I hadn't used one before. Arthur, Dennis and Hugh were very helpful and all had the time for me if I needed to know more."

Jonathan continued, "I would recommend more people to come to the course because I got a lot out of it. I hope they'll learn as much as I did – if not more!"

The NFFF wishes Jonathan and The Angelfish the very best for the future.

### Meanwhile, down in London...

The Sea Shell of Lisson Grove in London has a wonderful reputation, but General Manager Karina Ivanova thought it best for herself and four other colleagues to be taught by the best to keep on learning new tricks and to stay ahead of the competition.



Here's their rave Facebook review:

*We want our staff to gain as much experience as possible to be able to keep on serving the best fish and chips in London! Therefore with the help of the Federation of Fish Friers we arranged a fish frying course for them. Great experience, lots of new ideas and an opportunity to meet one of the Young Fish Frier of the Year Competition winner, Craig Buckley*

That says it all. If you'd like to be trained by the industry's best, please call NFFF Head Office and ask to speak to Karen Clark, NFFF Training Co-ordinator.



Karina prepares to fry