

News from the Training school



To book your place on a NFFF training course, scan the QR code



When two great minds came together...

Wise old owls: NFFF Course Tutor Dennis Tate with De Montfort University's Professor Panikos Panoyi.

It was a case of the teacher becoming the pupil when Professor Panikos Panoyi visited the NFFF in March. Specialising in European History, Professor Panoyi has a profound fascination in the way food has shaped Britain. And where better to learn more about fish and chips than the Federation's headquarters in Leeds?

Though research was the Professor's main objective, his journey from Leicester was made all the more worthwhile when he was treated to a fish and chip lunch cooked by Dennis' eager protégés. After delving through old copies of *The Review*, Professor Panoyi enjoyed hearing about the fish and chip industry from Dennis.

Professor Panoyi was intrigued by the way fish and chips have had an influence on British food. Arguably the nation's "most British" dish, fish and chips were first described as "British" in the 1950s. Since then it has



grown in popularity, becoming the nation's most recognisable food.

Professor Panoyi's book, *Spicing Up Britain – The Multicultural History of British Food*, is published by Reaktion Books.

Even experts need to recap!

Earlier this month father and daughter Steve and Katie Barker took part in the 3 day fish friers course at the Leeds Head Office. For Steve, this wasn't the first time as he had been on the course 12 years ago before he opened up his first of 3 very successful fish and chip shops.



After being out of the trade after selling the shops 7 years ago, Steve and his wife Jennifer have bought The Fox Hall Inn, a pub on the A66, just 5 miles west of Scotch Corner which has now been fully refurbished and opened Tuesday 19th March 2013.

The course has proved invaluable to give a reminder to Steve and inspire Katie in this thriving industry.



NFFF Training Courses for Fish Friers

Designed to meet the needs of fish friers of all abilities

The NFFF Training Centre based near Leeds is the only independent fish and chip training school. It boasts fully equipped training facilities including both traditional and high efficiency ranges and a comprehensive selection of equipment, frying mediums and products. Courses are delivered by award winning friers and experienced industry experts who will show you how to maximise your profits.

3 Day Course

A Complete Guide to Fish and Chip Shop Management

Developed in conjunction with Seafish, this course is ideal for new entrants to the fish and chip industry. The course provides a comprehensive overview of the industry and teaches both the theory and practical skills required to run a successful fish and chip shop business. The syllabus includes:

- Product sourcing and options
- Food preparation
- Frying techniques
- Quality and portion control
- Oil/fat management
- Food hygiene
- Health and safety
- Managing accounts
- Profit margins
- Dealing with VAT
- Customer service
- Marketing and promoting your business
- Customer service skills

Course Dates

Places are limited so book early to avoid disappointment.

13, 14 and 15 May 2013

5, 6 and 7 August 2013

10, 11 and 12 June 2013

2, 3 and 4 September 2013

8, 9 and 10 July 2013

7, 8 and 9 October 2013

All April dates are fully booked



1 Day Course

A Practical Guide To Fish Frying

This course is designed for people with catering or food retail experience but no practical knowledge of fish frying. The syllabus is purely practical and covers:

- Fish, chip and batter preparation
- Frying techniques
- Oil/fat selection and management
- Portion control

The course is run on dates by arrangement at our Training Centre or on your own premises. The syllabus can be adapted to your own personal requirements.

1 Day Course

Improve Your Skills

Designed for existing Friers wanting to improve any aspect of their business, this course can be tailored to your own requirements and delivered at our Training Centre or on your own premises.

"All the tutors are passionate about fish and chips and have a very good knowledge of the profession. Mark is God!"

COURSE PARTICIPANT



For further details of these courses or to discuss your specific training requirements, contact Karen Clark on 0113 230 7044 or email at k.clark@federationoffishfriers.co.uk