

Chairman's Welcome— Supporting fish and shellfish training throughout the UK

The UK has a productivity gap when compared to other countries in the EU and developed nations elsewhere. In order to face the uncertainty and the challenges of the next few years, industry will need to address key skills gaps, with more fish and shellfish businesses fostering a growth in the skills, knowledge and capability of their workforces.

Productivity in industry is dependent upon a number of factors, including workforce skills, knowledge and behaviours. Within the Scottish Seafood Training Network, we firmly believe that we can make a worthwhile contribution to improving the skills and knowledge of those working in the Scottish fish and shellfish industry.

By means of the focus on training that the Network can bring, we hope to play our part in supporting Scottish fish and shellfish employers gain access to high quality, cost effective seafood focused training.

The [Scottish Seafood Training Network](#) is a key partner in Seafish's efforts to encourage more UK businesses to benefit from developing their skills and knowledge through learning and training. Through the other Seafood Networks for Wales, Northern Ireland and Yorkshire/Lincolnshire, online resources and approved trainers and courses Seafish and their partners are ready to help UK businesses address their skills and knowledge gaps.

The new Seafood Training Academy website has arrived at just the right time, but a website and online resources can only do so much. There's no substitute for employers deciding on their own training needs and then telling us what they want from the network. This is why we need more employers to join our network and why we will soon ask you to tell us what training you require to stay productive, profitable and sustainable.

If you are not already a Network member, then **why not join now?** – it's easy and it's free.

Helen Muir of Dawnfresh Ltd, Chair, SSTN

[Join up here.](#)

MSC – Chain of Custody: Donna Maver

With many retailers, restaurants and consumers now demanding assurance that their seafood products are sustainably sourced – MSC Certification can help provide this assurance. Learn how you can get involved with MSC Chain of Custody and the value behind the label by reading the full article.

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New approach to hygiene training: Lee Cooper

Seafish are now able to offer REHIS accredited food hygiene and health & safety training throughout the UK. This replaces their previous offerings from the Chartered Institute for Environmental Health and includes seafood specific, multilingual training and exams.

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TACCP/VACCP: Donna Maver

Have you ever considered what the implications to your business would be if you were subject to a malicious attack, food fraud or the possible risk of adulteration?

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Advanced fish quality assessment training: Lee Cooper

A five day, advanced training course for managers, buyers and others who need an in-depth understanding of how to apply Torry and QIM assessment schemes to key fish species.

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New filleting and smoking courses for Scotland: Gordon Gibb

Knife skills, filleting and fish smoking training courses are soon to be available in Scotland. Dates are announced for September, October and November on a first come first served basis. Training will be delivered by Gordon Gibb of Polaris Learning Ltd.

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Expanded trainer network: Lee Cooper

March 2017 saw a gathering of potential knife skills, filleting and fishmongering trainers. Meeting over two days at the Grimsby Seafood Village Training School, the mini conference included trainers from England, Wales, Northern Ireland and Scotland. For more information about available training and how to become a Seafish approved trainer read the full article.

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New Academy Website and Prospectus

The Seafood Academy has a new website that is [easier to navigate](#), contains a wealth of free information, and is home to the Scottish Seafood Training Network's online presence. The website can be found at www.seafoodacademy.org The Seafood Academy's *training prospectus* contains links to the 17 training programmes that underpin much on the available training for the onshore sectors of the UK seafood industry.

Fish and Shellfish high profiles at this year's Food and Drink Excellence Awards: Gordon Gibb

20% of the finalists selected were from fish or shellfish backgrounds ranging from Primary producers to final products covering the whole of Scotland. The industry had finalists in 9 of the categories. For more detail read the full article.

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New role at the Scottish Seafood Association (SSA)

Jimmy Buchan has recently taken over the role as Business Manager for SSA including being the voice for the association across all industry and Government sectors. This is his first article for the SST Network.

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Food Fraud or where has my seafood come from?

Complementing training programmes in HACCP, TACCP and VACCP, a new food authenticity and seafood forensics course has been developed by Seafish and Grimsby Institute Group. The new course will soon become available in Scotland with pilots planned for September or October in Grampian and on the west coast.

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Click on the image to view the prospectus page on the Academy website.

If you are interested in any of the above and would like to find out more then please contact us by email or telephone.

Email addresses can [be found here.](#)

To book a training course or register your interest please email D_Day@seafish.co.uk or one of the [Network providers.](#)

