

Seafood Quality Assessment Training

A range of courses supporting the assessment of seafood quality using the Quality Index Method (QIM) and TORRY assessment schemes.

Seafish have developed training programmes that introduce seafood quality assessment at both Introductory and Advanced levels, as well as an Intermediate level course that builds greater depth and breadth of expertise.

These courses are available from a number of providers and venues in the UK.

Introductory Seafood Quality Assessment

This is a four-hour course that delivers a mix of theory and practice on the assessment of whitefish and flatfish. This course is easily delivered to larger groups (up to 15) and provides an ideal introduction to the subject.



Key content of course

Theory (1½ hrs)

- Effects of temperature on rate of fish spoilage
- Effects of spoilage
- How fish spoils – mechanisms of spoilage: bacteria, enzymes, oxidation/rancidity
- Methods of assessing fish for quality: Microbiological, Chemical, Organoleptic
- Basics of organoleptic testing
- Outline of three main schemes – EU, TORRY, QIM
- Details of TORRY schemes
- Details of QIM scheme
- How fish quality relates to acceptability

Practical (2½ hrs)

- Application of QIM and TORRY raw schemes to cod and plaice samples in a range of qualities.

Progression from this course is to undertake either Intermediate or Advanced Courses.

Seafood Quality Assessment Training

Advanced Seafood Quality Assessment

This is a five-day training course that has been designed to provide participants with a much greater understanding of the theory and practice of quality assessment.

Key aspects of the course include:

- Five-day course that covers TORRY and QIM methods.
- Intensive theory and practical content delivered by Seafish approved instructors.
- Appropriate for buyers, QA managers, technical managers and trainers.
- Currently free at point of delivery for qualifying participants.

This five-day programme delivers approximately eight hrs of theory and 20+ hrs of practical sessions. Theory sessions include quality assessment schemes, including the EU EAB scheme, TORRY Schemes and the Quality Index Method (QIM), as well as sessions on establishing new schemes, assessment teams and delivering quality assessment training.

During the 20 hours of hands on practical sessions, participants are able to apply the assessment of raw and cooked fish using the TORRY schemes and of raw fish using QIM.

During the course cod, plaice and mackerel/ herring are the key species used but variations can include haddock, other flatfish species and Salmon, depending on the specific interests of those attending the course.

The quality of processed, frozen and/or smoked fish are also assessed as part of the training programme where we look at the quality of fish available to the general public.

The Seafish training course, Introduction to fish quality assessment can now be delivered by



Weighing up all the factors, a careful decision is made

independent trainers. Attending an Advanced course is an essential step towards becoming approved as a trainer.

Intermediate Seafood Quality Assessment

These courses are one-day practical sessions during which participants focus on the assessment of a single species. These intense courses are a means of adding new species to a participant's 'portfolio' or of reinforcing their existing abilities. These courses also provide opportunities for trainers to manage CPD. Intermediate courses are arranged on a bespoke basis