

A Short Report from the recent STEM Careers Event *Bang Goes DG!* 8th May 2019

Liz Soutar, Seafish approved trainer and member of the Scottish Seafood Training Network reports on her attendance at the recent careers event on the 8th of May in the Easterbrook Hall, part of the Crichton Trust Business Park in Dumfries.

This years STEM Event BANG GOES DG! was organised by *Developing the Young Workforce in Dumfries & Galloway (DYWDG)*.

The event Showcases businesses and helps highlight the variety of career opportunities for young people to help them make an informed choice about their future. After their inaugural year in 2018 which saw 350 pupils attending, this year there were 958 secondary pupils accompanied by 109 teachers, lecturers & parents from throughout the Dumfries & Galloway region, an invitation was also extended to Dumfries & Galloway College, UWS and SRUC Barony students.

The Scottish Seafood Training Network was represented at this event by Liz Soutar who is a Seafish Approved Trainer (Food Hygiene & HACCP) with many years of experience in seafood manufacturing and the wider seafood industry. Liz was on hand to answer any questions and provide information regarding career opportunities within the Seafood industry.

Supported by Careers Maps and displays from Seafish (the *World is your oyster* initiative) Liz informed the pupils about the countless and varied roles within Seafood from:

- Offshore, including becoming a Skipper of a Fishing Boat, a Deckhand, or Engineer.
- Fish Farming which included opportunities in Aquaculture & Marine Biology.
- Fish Processing where there are a multitude of different pathways from Production Worker, Supervisor, Process Management, Quality Auditors, Technical Managers, Food Technologist, Development Chefs, Engineering, Production Planners, Buyers, IT, Human Resources and Accounting.
- Fishmongering, from apprenticeships through to Owning and Managing your own retail business.
- Fish Frying, from working in a fish and chip shop serving the public to becoming an award winning Fish Fryer in the Fish and Chip Shop of the Year Competition.



Liz also told the students, teachers and parents about the needs of all these Seafood businesses to train staff in Food Hygiene, HACCP, Allergens, and Health and Safety.

Which she explained are all available through the Scottish Seafood Training Network.

The Seafood stand was next to the Food and Drink Federation Scotland Stand which was manned by Moira Stalker and STEM Champions from a Dumfries Secondary School.

The Scottish Seafood Training Network

It was a very busy day and Liz said interacting with all these young people was fun, and it was refreshing to see how interested they were in food and where it comes from and if it is sustainably resourced.

Some were very knowledgeable about fish and fishing, one young man told Liz all about his uncle's fishing boat, another said how much he enjoyed fishing and what he caught, one student said that she is a Pescatarian and very interested in fish and seafood.

All in all it was a great success and Liz would like to thank Moira from FDF Scotland for making her welcome and helping her set up.

Liz is already looking forward to next year's event should she be given the opportunity to attend. For more information on this event visit dywdg.co.uk.

