

# Apprenticeships and Professional Qualifications for Fish Friers



By Lee Cooper of Seafish



## Fish Friers play their part in the Seafood Training Network for Wales

The recently launched Seafood Training Network for Wales had its first formal meeting in early November. Early initiatives discussed included funding for Fish Friers in Wales, an employer survey in November and a Food Labelling and Traceability workshop for next February. The meeting began with a fish and chip lunch at Enoch's Fish and Chip restaurant in Llandudno Junction. Enoch's are one of three fish frying businesses in Wales to benefit from Welsh Government funding. Staff from Enoch's will be attending the three-day training course in Leeds in December.

## Women and Work Funding

In addition to the Welsh Government funding (above), staff at Enoch's are also able to benefit from the recently announced *Women and Work* funding, as are other fish friers in Wales. *Women and Work* funding has been eagerly taken up by fish friers across the UK who are participating in training courses at the NFFF in Leeds, onsite fish frying coaching sessions and distance learning programmes in frying and customer service. Thirty seven women from across the UK have been offered support for training in a variety of fish and shellfish disciplines, with fish friers reaping the lion's share of funding. There may be another round of funding in 2015, so if you see an email from Seafish with *funding* in the subject line, be sure to read it as we wouldn't want you to miss out on such this opportunity.

## Northern Ireland Seafood Training Network

Following hard on the heels of the Network for Wales, we hope to see a Network for Northern Ireland launched by mid 2015. A small group of employers and trainers met with Seafish and the Seafood Training Academy in October to discuss the merits of establishing a network and all agreed to push ahead with a wider consultation and invitation to employers in Northern Ireland soon. Dr Lynn Gilmore of Seafish said "*Networks like these can help employers benefit from economies of scale, pockets of*



*funding and more localised delivery of training*". In the next few weeks, some employers in Northern Ireland will be surveyed on behalf of the Network or as part of a wider Seafish funded skills and training needs survey of the Northern Ireland seafood industry, the results of which will be published in early 2015.

## Apprenticeship Workshop for London and the South East

Fish friers have been invited to two employer roadshows on apprenticeships in London. Roadshows were held on the 25th/26th November at Westminster Kingsway College and Billingsgate Seafood Training School. The roadshows mark the launch of fish and shellfish apprenticeships throughout London and SE England.

**Call to arms – assessors wanted** – following the article in the previous Fish Frier Review we have had some contacts but we are still looking for apprenticeships assessors, particularly for central England, London and the SE.

For more information on all of these news stories and others please visit *News for Fish Friers* on [www.seafoodacademy.org](http://www.seafoodacademy.org) (select 6 + 3) or contact [academy@seafish.co.uk](mailto:academy@seafish.co.uk)

# NFFF Training round-up



NFFF training courses continue to show an ever increasing popularity. In November we saw two 'Three-Day Training Course: NFFF Complete Guide to Fish and Chip Shop Management' full of excited friers learning new tips and techniques. We also welcomed the National Fish & Chip Awards 2014 Independent Takeaway Fish and Chip Shop of the Year Award winner and Quayside owner Stuart Fusco to the NFFF training school as a guest tutor. The guest list did not stop there as we also welcomed the BBC who are filming the ever popular programme 'Inside Out'. Seafish also arranged for professional photographer Hannah Webster to take publicity shots for the NFFF and the training school.

## Stuart Fusco

On the 19th November the NFFF training school was honoured to welcome Stuart Fusco as a guest tutor. Stuart is not only the current holder of the National Fish & Chip Awards 2014 Independent Takeaway Fish and Chip Shop of the Year Award winner with his shop the Quayside of Whitby but was also the 'Young Fish Frier of the Year' in 2004. The experience and insight Stuart passed on to our students will remain with them for the rest of their frying career.



Stuart Fusco said *"It was a very enjoyable experience attending the NFFF Training School and it was also a pleasure to meet the fish friers of the future. To be asked to train the future friers is a real honor and it's great to give something back to the industry that has offered so much to me!"*



Hussain Dashti a budding fish frier all the way Kuwait, looking to enter the industry commented on learning from Stuart Fusco as *"Gaining inside knowledge from Stuart was invaluable, due to his experience in the industry. I just feel so privileged to learn from such a master in the fish and chip industry."*

## Coming to a TV near you

After our involvement with the BBC Radio 4 programme 'Open or Wrapped,' which can be found on our YouTube



channel, the media interest in the NFFF has increased, with some interesting proposals coming forth. This month the BBC have once again come frying their way to the NFFF head office. The BBC have followed the training of some NFFF students from when they first became interested in opening a fish and chip chop through to being trained at the NFFF Training School and seeing their future development in the trade.



Keep your eyes peeled on the NFFF website and the Fish Friers Review for more on the BBC filming.

## Seafish Professional Photo-shoot

Thanks to Seafish, the NFFF will soon have professional pictures of the 3 day training course and of all notable fish and chip products for members.

For more details on our training courses, please call Karen Clark on 0113 230 7044, or email [k.clark@federationoffishfriers.co.uk](mailto:k.clark@federationoffishfriers.co.uk)