

NFFF Training News



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In the last edition of *The Fish Friers Review* we asked the question, "Would fish friers be as interested in fish and shellfish industry skills qualifications as the fishmongers seem to be?" The answer would appear to be a resounding "YES!"

The response to our initial e-mail and Twitter feed a few weeks' ago has seen serious enquires from a number of fish frier employers, leading to the first UK fish and chip shop to sign up as learners for both an Intermediate and an Advanced Apprenticeship programme.



The Level 3 Fish and Shellfish Industry Skills qualification that underpins the seafood pathway in the advanced apprenticeship framework was only launched in June and already we have several fishmongers registered and in Mr C's of Selby, we have our first of many fish frying businesses involved.

Mark & Denise Corbally, owners of Mister C's said, "As former winners of staff training & development awards, Mister C's recognise the importance and necessity to encourage our staff to further themselves.

We have an extensive in-house training schedule and all our staff have basic qualifications relevant to their job roles. We do, however, encourage them to expand on their training through external courses such as a practical fish frying skills course from the NFFF that was recently funded through the Women & Work programme.

When Lee Cooper, from Seafish, gave us the details of these qualifications, we thought it was the perfect time to give some of our staff the opportunity to build and expand their knowledge

and skills. We are excited to see the progress they will achieve during their apprenticeships.

We are in no doubt that having more knowledgeable staff contributes to a higher level of professional and standard of customer service.

It also gives us the chance to keep a high profile with our local press – they are always eager to print stories like this. We would encourage you all to give your staff as much training as you can, as it is paramount to a successful business."

Peter Calvert, 22, Amy Grimwood, 23, and Saffron Morris, 24, of Mister C's in Selby are proud to be the first to sign up for exciting new apprenticeships developed by Seafish, which can be tailored to individual needs and interests.

As they are all under 25, they can benefit from apprenticeship funding



The apprenticeships will be supported by ESTC of Nantwich as the apprenticeship provider, with assistance from the NFFF, Seafish and the Seafood Training Academy.

Other News Limitations on space mean we cannot report in full about these other news items. See the News for Fish Friers section on the home page of www.seafoodacademy.org for more on:

- Discussions to deliver Advanced Apprenticeships for fish friers in Wales and Northern Ireland;
- Online (and free) learning materials for fish friers;
- Fish Frying Skills – the movie, now available online for free.

NEWSFLASH

Seafish are currently in discussions with an awarding organisation to add key food service and oil frying units to the existing Level 2 Fish and Shellfish Vocational qualification. If successful, this qualification will be of great interest to friers and supervisors in fish and chip shops. For an update on the discussions see the online news for fish friers at www.seafoodacademy.org