

The Seafood Training Academy is offering two days of fish smoking training to delegates attending the World Seafood Congress 2015 in Grimsby, England.

Fish Smoking

Two days of training that provide opportunities to explore the production of smoked fish using an AFOS mechanical kiln. Delegates will have an opportunity to undertake practical activities that include brining and salting fish, cold smoking of white fish, cold smoking salmon and hot smoking fish. The course includes a mix of theory and practical sessions and a Level 3 eLearning programme is available to those that want to extend their studies.

Day 1 of the course covers brining and salting fish, introduction to kiln operations, brine preparation and a review of the smoking process.

Day 2 of the course covers further kiln operations, quality assessment of smoked products, good manufacturing practices.

Fish smoked during this programme will include mackerel (hot smoked), cod or haddock (cold smoked) and salmon (salted and cold smoked).

This programme is available on Thursday 10th and Friday 11th September at a cost of £200 per person for the two days. Delegates may attend Day 1 only (September 10th) at a cost of £100 per person, subject to available spaces. As this is a highly interactive programme the number of training places is restricted to 10 on each day.

If attendees have a particular issue they would like to discuss in the workshop sessions, or a particular process they would like to explore then we may be able to accommodate them provided sufficient notice and information is given in their booking form.

To request a booking form or book a place on the course please email academy@seafish.co.uk and use the subject line *WSC2015 Smoking Course Booking*. For more information please visit [this Seafood Academy](#) webpage.