



# Press Release

14th March 2013

## **Fish and Shellfish Industry Skills course launched**

Twenty one employees from Falfish in Redruth have just started the pioneering Fish and Shellfish qualification with Duchy College; the first programme of its kind in the South West.

Duchy College has been working in partnership with Seafish and Seafood Cornwall Training to develop a programme that fits the needs of the industry. The Level 2 course is being jointly delivered by Duchy College and Seafish accredited trainers together with the use of in house experts at Falfish and will be delivered at the Falfish site in Redruth. The Level 2 Certificate for Proficiency in Fish and Shellfish Industry Skills is tailored around the current needs of the business, future needs of the market and employee desire to develop within the company. Falfish are the first employer to start this programme, which is the first programme of its kind in the South West.

The Seafood programme is suitable for all onshore fish and shellfish businesses, has been carefully designed to flexibly meet the needs of employers in seafood processing, retailing and manufacturing.

During the programme students will take part in workshops covering subjects such as; from sea to plate - the seafish industry, fish quality assessment, freezing, defrosting, icing, temp control, food safety for shellfish, general food safety and grading fish.

Duchy College Food Processing and Manufacturing Course Manager, Emma Pate said: “We are delighted that we are starting our first Fish and Shellfish programme at Falfish. The programme has been designed to meet the needs of Falfish and their employees. This programme can be also flexed to suit the needs of any business within this sector.”

Seafood Training Team Leader from Seafish Industry Authority Lee Cooper said: “By consulting closely with Seafood employers, we have been able to develop a qualification which is flexible enough to raise the skills and performance of employees across the entire seafood industry. The fish and shellfish qualification have been designed to meet the needs of employers now, and to work towards producing the technicians and managers of tomorrow.”

Theresa Middleton, HR Manager for Falfish said: “Falfish is recognised as a growing business investing in their people and the community against a backdrop where the current economic situation has led to a vast majority of organisations either freezing or decreasing their training budgets.”

Head of Duchy College, Andrew Counsell said: “We take pride in developing courses to meet the demand of the industry. Food technology and manufacturing is vital to the region and we are pleased to be able to offer this innovative course for employees in seafood processing, retailing and manufacturing.”

For further details on the Food Industry Skills courses available at Duchy College please contact the College on 0845 60 50 455 or visit [www.duchy.ac.uk](http://www.duchy.ac.uk).

**ENDS**



**Photo caption one (Falfish Group):**

(L-R) Kestutis Sapkauskas, Leokadija Paskanec, Paulius Gustaitis, Leszek Pankowski, Joseph Foley, Povilas Utmanas, Nerijus Bacevicius, Alina Marinaka, Vytutas Vaitekunas, Samuel Oxley, Aivaras Nemeiksis, Ewa Dranka, Zibigniew Zawadzki, Brendon Mcavoy, Michael Goodland, Boguslaw Bochnacki, Viktorija Liulyte, Renata Sukstaite, Igors Tarhovs, Mandy Dymond and Theresa Middleton.

**Further information for journalists:**

Contact: Sarah Hernandez, Duchy College Marketing Dept, Tel. 01579 372272.

**Notes to editors:**

Duchy College is the land-based arm of Cornwall College. Cornwall College has 7 sites across the county and offers the widest range of high quality academic and vocational training.