

The Seafood Training Academy is offering two Quality Assessment training programmes to delegates attending the World Seafood Congress 2015 in Grimsby, England.

Introductory Fish Quality Assessment – Whole Fish:

Using the Torry and Quality Index Methods (QIM) for whole fish, this 1 day training programme will present a mix of theory and practical sessions. Delegates will have an opportunity to assess the quality of a range of fish qualities using the Torry Raw Schemes for round fish and the corresponding QIM schemes in an interactive and controlled environment.

This 1 day training programme costs £85 per person.

To request a booking form or book a place on the course please email academy@seafish.co.uk and use the subject line *WSC2015 Fish Quality Day 1*. For more information please visit [this Seafood Academy](#) webpage.

Introductory Fish Quality Assessment – Fish Products:

Using the Torry Assessment Schemes for cooked fish products fish, this 1 day training programme will present a mix of theory and practical sessions. Delegates will have an opportunity to assess the quality of a wide variety of fish samples (fillets etc.) using the Torry cooked assessment schemes for round fish and flatfish and oil rich fish.

This 1 day training programme costs £65 per person. If demand is high, preference will be given to delegates who have attended the *Whole Fish* training day.

To request a booking form or book a place on the course please email academy@seafish.co.uk and use the subject line *WSC2015 Fish Quality Day 1*. For more information please visit [this Seafood Academy](#) webpage.

Dates:

These two programmes will be offered on the 10th & 11th September respectively.